

# PSzeNICZNY

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **4**
- SRM **4.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (41.7%) | 80 %  | 4   |
| Grain | Monachijski         | 1 kg (16.7%)   | 80 %  | 16  |
| Grain | Strzegom Pszeniczny | 2.5 kg (41.7%) | 81 %  | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | citra | 20 g   | 10 min | 7 %        |