

# PSZENicznia

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Acidulated Malt | 0.1 kg (0.9%) | 80 %  | 6   |
| Grain | Weyermann - Pilsner Malt    | 5 kg (46.3%)  | 81 %  | 5   |
| Grain | Viking Wheat Malt           | 5 kg (46.3%)  | 83 %  | 5   |
| Grain | Weyermann - Carapils        | 0.2 kg (1.9%) | 78 %  | 4   |
| Grain | Rice, Flaked                | 0.5 kg (4.6%) | 70 %  | 2   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 50 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Marynka | 50 g   | 5 min    | 10 %       |
| Dry Hop             | Citra   | 100 g  | 5 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |