

# Przeniczne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (50%)	79 %	10
Grain	Strzegom Pszeniczny	3 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	25 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	300 g	Mash	---