

# PSZENICA #10 AMERICAN

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **402.5 liter(s)**
- Total mash volume **517.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	50 kg (43.5%)	80.5 %	3.5
Grain	Pszeniczny Weyermann	50 kg (43.5%)	82 %	4
Grain	Płatki owsiane	15 kg (13%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	17.2 %
Whirlpool	Citra	1250 g	15 min	12 %
Whirlpool	Centennial	1250 g	15 min	11 %
Dry Hop	Citra	2500 g	5 day(s)	12 %
Dry Hop	Citra BIO	2500 g	3 day(s)	12 %
Dry Hop	Centennial	2500 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300	Wheat	Liquid	2000 ml	White Labs

## Notes

- Zgłoszenie 12°P  
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