

# Pszeniczak replay

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (55.6%)	82 %	5
Grain	Strzegom Wiedeński	2 kg (44.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	15 g	10 min	4.6 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Palisade	6 g	10 min	6.1 %
Boil	Lublin (Lubelski)	9 g	10 min	4 %
Boil	Marynka	20 g	45 min	8.8 %