

# Pszeniczne na zimno

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (50%)	80 %	3
Grain	Pszeniczny	3 kg (30%)	85 %	4
Grain	Viking Pilsner malt	2 kg (20%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	80 g	14 day(s)	12 %
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	Citra	20 g	5 min	12 %

## Yeasts

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