

Piwo Weselne (Blanche)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 5 kg (58.8%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (11.8%) | 75 % | 3 |
| Grain | Rice, Flaked | 1 kg (11.8%) | 70 % | 2 |
| Grain | Łuska ryżowa | 0.5 kg (5.9%) | --- % | --- |
| Grain | Briess - Pale Ale Malt | 1 kg (11.8%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Huell Melon | 40 g | 60 min | 7.5 % |
| Boil | Huell Melon | 50 g | 15 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 20 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Spice | Kolendra | 30 g | Boil | 10 min |
| Spice | Skórka pomarańczy / cytryny | 30 g | Boil | 10 min |