

PSZENICA #7

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.2**
- Style **Witbier**

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 **420 liter(s)**
- Total mash volume **540 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 50 kg (41.7%) | 81 % | 3.5 |
| Grain | Pszenica niesłodowana | 60 kg (50%) | 75 % | 3 |
| Grain | Enzymatyczny Viking | 10 kg (8.3%) | 76 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------------|--------|--------|------------|
| Boil | Magnat | 190 g | 60 min | 14 % |
| Aroma (end of boil) | Kolendra | 600 g | 0 min | 1 % |
| Whirlpool | Curacao zimny whirl. | 500 g | 0 min | 1 % |
| Whirlpool | Skórka pomarańczy zimny whirl. | 1800 g | 0 min | 1 % |