

# Pszeniczne

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.3**
- Style **Weizen/Weissbier**

## 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 **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 7 kg (70%) | 80 %  | 6   |
| Grain | Viking Pilsner malt        | 3 kg (30%) | 82 %  | 4   |

## Hops

| Use for | Name                 | Amount | Time     | Alpha acid |
|---------|----------------------|--------|----------|------------|
| Boil    | Marynka              | 25 g   | 60 min   | 10 %       |
| Mash    | Citra                | 25 g   | 60 min   | 12 %       |
| Dry Hop | Hallertau Mittelfruh | 100 g  | 7 day(s) | 3 %        |