

Pszeniczne

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **39**
- SRM **8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (83.3%)	85 %	4
Grain	Jęczmień niesłodowany	0.5 kg (11.9%)	75 %	2
Grain	Caraaroma	0.2 kg (4.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Tettnang	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Dry	11 g	Fermentis