

Pszeniczne Macieja 24_11

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.4**
- 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	8 kg (80%)	80 %	6
Grain	Viking Pilsner malt	2 kg (20%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.2 %
Boil	Citra	25 g	8 min	12.7 %
Dry Hop	Citra	75 g	14 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis