

Pszeniczne na zimno

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 5 kg (50%) | 80 % | 3 |
| Grain | Pszeniczny | 3 kg (30%) | 85 % | 4 |
| Grain | Viking Pilsner malt | 2 kg (20%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Dry Hop | Citra | 100 g | 14 day(s) | 13.7 % |
| Boil | Savinjski Golding | 50 g | 60 min | 3.5 % |
| Aroma (end of boil) | Citra | 30 g | 8 min | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa - BW11 Bavarian Wheat | Wheat | Dry | 10 g | Gozdawa |