

# PSZENICZNIAK

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.1 kg (0.9%)	80 %	6
Grain	Weyermann - Pilsner Malt	5 kg (46.3%)	81 %	5
Grain	Viking Wheat Malt	5 kg (46.3%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (1.9%)	78 %	4
Grain	Rice, Flaked	0.5 kg (4.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	10 %
Aroma (end of boil)	Marynka	50 g	5 min	10 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis