

# Pszenicznik

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pszeniczny                       | 3 kg (64.5%)   | 85 %  | 4   |
| Grain | Pilzneński                       | 1.5 kg (32.3%) | 81 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.15 kg (3.2%) | 73 %  | 120 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 10 g   | Fermentis  |

## Notes

- zacieranie 43 C - 20 min - tylko pszenny  
po połączeniu z jęczmiennym:  
63 C - 30 min -  
72 C - 30 min  
  
chmiele:  
(60 min) lubelski ..... 20 g  
*Jan 17, 2018, 8:02 PM*