

# Pszeniczny

- Gravity **14 BLG**
- ABV ---
- IBU **36**
- SRM **22.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	1 kg (33.3%)	85 %	60
Grain	Weyermann - Pale Wheat Malt	1 kg (33.3%)	85 %	5
Grain	Weyermann - Caraamber	1 kg (33.3%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrian Golding	15 g	15 min	3.6 %
Aroma (end of boil)	East Kent Goldings	15 g	15 min	5.1 %
Boil	Merkur	10 g	45 min	12.7 %
Aroma (end of boil)	Tradition	5 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ginger, Candied	500 g	Boil	30 min