

# PSZENICA #10 AMERICAN

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **402.5 liter(s)**
- Total mash volume **517.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński Weyermann | 50 kg (43.5%) | 80.5 % | 3.5 |
| Grain | Pszeniczny Weyermann | 50 kg (43.5%) | 82 %   | 4   |
| Grain | Płatki owsiane       | 15 kg (13%)   | 60 %   | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Magnat     | 150 g  | 60 min   | 17.2 %     |
| Whirlpool | Citra      | 1250 g | 15 min   | 12 %       |
| Whirlpool | Centennial | 1250 g | 15 min   | 11 %       |
| Dry Hop   | Citra BIO  | 2500 g | 3 day(s) | 12 %       |
| Dry Hop   | Centennial | 2500 g | 3 day(s) | 11 %       |

## Yeasts

| Name   | Type  | Form   | Amount  | Laboratory |
|--------|-------|--------|---------|------------|
| WLP300 | Wheat | Liquid | 2000 ml | White Labs |

## Notes

- Zgłoszenie 12°P  
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