

## Pszenica 3

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **8.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	6 kg (48%)	83 %	5
Grain	Słód PILZNEŃSKI Viking Malt	5.5 kg (44%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	1 kg (8%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.8 %
Boil	Citra	10 g	15 min	12.8 %

### Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra 15g	30 g	Boil	10 min