

# pszenicznik

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenniczny	3.5 kg (53.8%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Wheat	Dry	11.5 g	Fermentis