

# PSZENICZNAK

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (45.5%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2 kg (36.4%)   | 83 %  | 5   |
| Grain | Viking Vienna Malt   | 1 kg (18.2%)   | 79 %  | 7   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Huell Melon | 20 g   | 30 min | 7 %        |
| Boil                | Crystal     | 20 g   | 30 min | 4.9 %      |
| Aroma (end of boil) | Huell Melon | 20 g   | 5 min  | 7 %        |
| Aroma (end of boil) | Crystal     | 30 g   | 5 min  | 4.9 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| k97  | Wheat | Dry  | 22 g   | fermentis  |

## Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 200 g  | Boil    | 60 min |