

# PSZENICZNAK

---

- 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