

#19 PszeBas

- Gravity **14.3 BLG**
- ABV ---
- IBU **11**
- SRM **6.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.8 kg (76.2%)	85 %	4
Grain	Melanoiden Malt	0.1 kg (1.6%)	80 %	39
Grain	Strzegom Pilzneński	1 kg (15.9%)	80 %	4
Grain	Abbey Castle	0.4 kg (6.3%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition 2013	15 g	60 min	4 %
Aroma (end of boil)	Archer 2014	5 g	60 min	4.3 %
Boil	Archer 2014	15 g	20 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM40 Pszeniczny Łan	Wheat	Liquid	30 ml	---