

Pshenica

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **15**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (63.8%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (21.3%) | 80 % | 5 |
| Grain | Monachijski | 0.3 kg (6.4%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.3 kg (6.4%) | 79 % | 10 |
| Grain | Zakwaszający | 0.1 kg (2.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| T-58 | Wheat | Dry | 11 g | Fermentis |