

pszeas

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Pilznieński	1.5 kg (34.9%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

Notes

- przerwa F - 30min
przerwa M - 40min
przerwa D - 20min
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