

# Pszenica 1

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- Gravity **13.1 BLG**
- ABV ---
- IBU **14**
- SRM **6.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.5 kg (28.8%)	81 %	5
Grain	Weyermann pszeniczny jasny	2 kg (38.5%)	80 %	6
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	pszeniczny ciemny	1.5 kg (28.8%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	4.2 %
Aroma (end of boil)	Perle	10 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew