

# Pszenica

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 1.6 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 1.6 kg (50%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Zula     | 10 g   | 60 min | 8.3 %      |
| Aroma (end of boil) | Książęcy | 20 g   | 15 min | 7 %        |
| Whirlpool           | Książęcy | 20 g   | 0 min  | 7 %        |