

# pszenica

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **2.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Pszeniczny	3 kg (66.7%)	85 %	4
Grain	Pilznieński	1 kg (22.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	marynka	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	Mangrove Jack's