

# Pszeniczne

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **16**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.4 kg (44.1%)	81 %	4
Grain	Strzegom Pszeniczny	5.5 kg (37.9%)	81 %	6
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (3.4%)	82 %	4
Grain	Płatki pszeniczne	2.1 kg (14.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %
Boil	Hallertau Tradition	50 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safeale s-33	Wheat	Dry	11.5 g	Fermentis