

pszeniczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (41.7%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 2.5 kg (41.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Boil | Marynka | 25 g | 40 min | 10 % |