

# Pszeniczne 50/50

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pszeniczny           | 2 kg (50%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 %  | 5   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Magnum      | 20 g   | 50 min | 11 %       |
| Aroma (end of boil) | Barbe Rouge | 100 g  | 5 min  | 6.6 %      |

## Yeasts

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