

# Pszeniczne1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Dry Hop	Saaz (Czech Republic)	60 g	3 day(s)	4.5 %