

# pulpa z masłem

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **7**
- SRM **2.3**
- 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 **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (90.9%)	81 %	4
Grain	Strzegom Wiedeński	0.1 kg (3.6%)	79 %	10
Grain	Monachijski	0.15 kg (5.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	45 min	6.8 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Secondary	7 day(s)