

# Pszenica #1

- Gravity **14.3 BLG**
- ABV ---
- IBU **26**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny         | 3.5 kg (48.3%) | 85 %  | 4   |
| Grain | Pilzneński         | 3 kg (41.4%)   | 81 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.5 kg (6.9%)  | 75 %  | 30  |
| Grain | Płatki owsiane     | 0.25 kg (3.4%) | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Mandarina Bavaria | 50 g   | 25 min   | 9.6 %      |
| Dry Hop | Mandarina Bavaria | 50 g   | 3 day(s) | 9.6 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb-06 | Wheat | Dry  | 11.5 g | ---        |