

## pszeniczne 3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **4.1**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pszeniczny      | 2.5 kg (47.2%) | 85 %  | 4   |
| Grain | Pilzneński      | 2.5 kg (47.2%) | 81 %  | 4   |
| Grain | Colorado Honing | 0.3 kg (5.7%)  | 80 %  | 12  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 33 g   | 40 min | 10 %       |
| Boil    | Sybilla           | 33 g   | 20 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 33 g   | 10 min | 4 %        |

### Yeasts

| Name        | Type  | Form  | Amount | Laboratory |
|-------------|-------|-------|--------|------------|
| Safale S-04 | Wheat | Slant | 200 ml | ---        |