

# Mała pszenica

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (62.5%)	60 %	4
Grain	Pilzneński	1 kg (34.7%)	60 %	4
Grain	Żytni	0.08 kg (2.8%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Whirlpool	Sterling	10 g	0 min	4.5 %
Dry Hop	Lomik	10 g	2 day(s)	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao 5 g	5 g	Secondary	2 day(s)

## Notes

- Zlane 6.10  
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