

# Polska Pszenica

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (41.2%)	80 %	5
Grain	Pszeniczny	5 kg (58.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	5 %
Aroma (end of boil)	Sybilla	60 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb06	Ale	Dry	23 g	---