

## Pra psze

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **3.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (59.5%)	85 %	4
Grain	Briess - Pilsen Malt	1.5 kg (35.7%)	80.5 %	2
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	5.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale t-58	Wheat	Dry	11 g	fermentis