

# pszenica 1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **13.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **15 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (66.7%)	80 %	30
Liquid Extract	Bruntal	0.7 kg (13.7%)	81 %	26
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.9%)	75 %	130
Grain	Strzegom Karmel 30	0.75 kg (14.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	7 %
Boil	sybilla	20 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszona skórka cytryny	15 g	Boil	15 min