

# Pszenica

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **10.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pszeniczny                  | 2.5 kg (53.1%)  | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 2 kg (42.4%)    | 79 %  | 22  |
| Grain | Strzegom Karmel 300         | 0.212 kg (4.5%) | 70 %  | 299 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 60 min | 6 %        |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | ---        |