

pszeniczne 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (20.8%)	81 %	4
Grain	pszeniczny jasny Viking Malt	3 kg (62.5%)	80 %	4
Grain	Colorado Crystal 10°L Malt	0.5 kg (10.4%)	80 %	20
Grain	Colorado Honing	0.3 kg (6.3%)	80 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	10 min	3.5 %
Boil	Sybilla	20 g	30 min	3.5 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale