

## pszeniczne 3

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **4.1**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (47.2%)	85 %	4
Grain	Pilzneński	2.5 kg (47.2%)	81 %	4
Grain	Colorado Honing	0.3 kg (5.7%)	80 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	40 min	10 %
Boil	Sybilla	33 g	20 min	3.5 %
Boil	Lublin (Lubelski)	33 g	10 min	4 %

### Yeasts

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