

# Pszeniczne

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **7.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pszeniczny                    | 2 kg (66.7%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński           | 0.7 kg (23.3%) | 80 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.3 kg (10%)   | 79 %  | 130 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 15 g   | 50 min | 5.5 %      |