

pszenicznik

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenniczny	7 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	6 kg (42.9%)	80 %	4
Grain	Monachijski	1 kg (7.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	30 min	4.3 %
Boil	Hallertau Blanc	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	400 ml	---