

# Warsztatowe pszeniczne

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (41.7%)	85 %	4
Grain	Strzegom Pilzneński	6 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (8.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %
Boil	Marynka	100 g	10 min	10 %