

#19 PszeBas

- Gravity **14.3 BLG**
- ABV ---
- IBU **11**
- SRM **6.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4.8 kg (76.2%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.1 kg (1.6%) | 80 % | 39 |
| Grain | Strzegom Pilzneński | 1 kg (15.9%) | 80 % | 4 |
| Grain | Abbey Castle | 0.4 kg (6.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------|--------|--------|------------|
| Boil | Hallertauer Tradition 2013 | 15 g | 60 min | 4 % |
| Aroma (end of boil) | Archer 2014 | 5 g | 60 min | 4.3 % |
| Boil | Archer 2014 | 15 g | 20 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------|
| FM40 Pszeniczny Łan | Wheat | Liquid | 30 ml | --- |