

Pani Młoda

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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	Strzegom Pilzneński	2.2 kg (41.5%)	80 %	4
Grain	Biscuit Malt	0.1 kg (1.9%)	79 %	45
Grain	Pszeniczny	0.7 kg (13.2%)	85 %	4
Grain	Płatki pszeniczne	2 kg (37.7%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	90 min	6 %
Boil	Cascade	20 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	500 ml	Wyeast Labs