

# Polska Pszenica

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Soufflet	2 kg (50%)	82 %	5
Grain	Castle Pale Ale	2 kg (50%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	5 %
Boil	Lublin (Lubelski)	15 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Slant	1000 ml	---