

# Polska Pszenica

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (50%)	85 %	4
Grain	Viking Pilsner malt	4.5 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	60 g	2 min	7 %
Boil	Magnat	30 g	60 min	11.2 %
Boil	Magnat	30 g	15 min	11.2 %
Boil	Magnat	60 g	1 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-06	Wheat	Dry	23 g	---