

# Psze-świt

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **19**
- SRM **15.7**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (53.3%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (13.3%)	80 %	4
Grain	Carahell	0.25 kg (3.3%)	77 %	26
Grain	Carafa II	0.25 kg (3.3%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	75 min	5 %