

# Pszenica #1

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- Gravity **14.3 BLG**
- ABV ---
- IBU **26**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (48.3%)	85 %	4
Grain	Pilzneński	3 kg (41.4%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (6.9%)	75 %	30
Grain	Płatki owsiane	0.25 kg (3.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	50 g	25 min	9.6 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	---