

pszenica 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **13.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **15 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (66.7%) | 80 % | 30 |
| Liquid Extract | Bruntal | 0.7 kg (13.7%) | 81 % | 26 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (4.9%) | 75 % | 130 |
| Grain | Strzegom Karmel 30 | 0.75 kg (14.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 60 min | 7 % |
| Boil | sybilla | 20 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|---------|--------|
| Flavor | suszona skórka cytryny | 15 g | Boil | 15 min |