

# Pszenica

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.63 kg (13.6%)	85 %	4
Grain	Strzegom Pilzneński	2.5 kg (54%)	80 %	4
Adjunct	Pszenica niesłodowana	1.25 kg (27%)	75 %	3
Grain	Płatki owsiane	0.25 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra	20 g	Boil	10 min