

# pszenica

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (40%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3.3 kg (60%) | 81 %  | 6   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 12.5 g | 20 min | 3.8 %      |
| Boil    | Perle                  | 8 g    | 20 min | 8.4 %      |
| Boil    | Hallertau Spalt Select | 12.5 g | 5 min  | 3.8 %      |
| Boil    | Perle                  | 15 g   | 5 min  | 8.4 %      |
| Boil    | Perle                  | 2 g    | 75 min | 8.4 %      |