

# Pszenica

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (50%)	81 %	4
Grain	Pszeniczny	1.6 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	8.3 %
Aroma (end of boil)	Książęcy	20 g	15 min	7 %
Whirlpool	Książęcy	20 g	0 min	7 %