

# Pszenica

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **10.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (53.1%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (42.4%)	79 %	22
Grain	Strzegom Karmel 300	0.212 kg (4.5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	---