

# pszenica

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Adjunct | Pszenica niestodowana | 3.6 kg (60%)   | 75 %  | 3   |
| Grain   | Monachijski           | 0.8 kg (13.3%) | 80 %  | 16  |
| Grain   | Viking Pilsner malt   | 1.6 kg (26.7%) | 82 %  | 4   |

## Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Hallertau Tradition | 30 g   | 60 min | 4.3 %      |
| Aroma (end of boil) | Hallertau Tradition | 10 g   | 10 min | 4.3 %      |