

# pszeniczka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (48.8%)	85 %	4
Grain	Pilzneński	2 kg (48.8%)	81 %	4
Grain	Karmelowy Czerwony	0.1 kg (2.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	8 g	60 min	14 %
Aroma (end of boil)	Hallertau Tradition	15 g	5 min	2 %