

# Pszeniczne 1kruglej

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (48.2%)	80 %	4
Grain	Pszeniczny	2 kg (48.2%)	85 %	4.5
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.4%)	75 %	30
Grain	Czekoladowy	0.05 kg (1.2%)	60 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Marynka	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew