

Pszeniczne #3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **3.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (52%)	85 %	4
Grain	Pszeniczny	2.4 kg (48%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	70 min	7.7 %
Boil	Mandarina Bavaria	20 g	40 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

Notes

- 26l wody + 2l do wysładzania. Wysokie BLG, ale brzeczka mętna
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