

# Pszenis

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **6.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (57.1%)   | 79 %  | 6   |
| Grain | Pszeniczny          | 2 kg (38.1%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.8%) | 75 %  | 150 |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Tradition | 40 g   | 60 min | 5.5 %      |
| Aroma (end of boil) | Marynka   | 20 g   | 15 min | 10 %       |

## Yeasts

| Name                          | Type | Form | Amount | Laboratory  |
|-------------------------------|------|------|--------|-------------|
| Wyeast - Bavarian Wheat Blend | Ale  | Dry  | 10 g   | Wyeast Labs |