

pulpa z masłem

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **7**
- SRM **2.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (90.9%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.1 kg (3.6%) | 79 % | 10 |
| Grain | Monachijski | 0.15 kg (5.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 10 g | 45 min | 6.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|-----------|----------|
| Spice | kolendra | 30 g | Secondary | 7 day(s) |