

# Pół na pół

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **12**
- SRM **3.9**
- 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 **85 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	2000 g	Secondary	4 day(s)