

# Polska pszenica

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (58.1%) | 80 %  | 6   |
| Grain | Weyermann - Carapils       | 0.8 kg (18.6%) | 78 %  | 4   |
| Grain | Weyermann - Vienna Malt    | 1 kg (23.3%)   | 81 %  | 8   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Hallertau   | 20 g   | 60 min | 4.5 %      |
| Boil                | Hallertau   | 10 g   | 20 min | 4.5 %      |
| Boil                | lunga       | 10 g   | 15 min | 11 %       |
| Aroma (end of boil) | Amora Pręta | 20 g   | 3 min  | 11 %       |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 40 ml  | Fermentum Mobile |