

# PROJ PSZENICA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **8.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (38.6%)	80 %	30
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Grain	Viking Wheat Malt	1 kg (22.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile