

Przeniczne jasne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **5.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (36.4%)	81 %	5
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US -05	Ale	Slant	1000 ml	---