

# Pszemek

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **7.7**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Pszeniczny	3 kg (50%)	85 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Lublin (Lubelski)	25 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Ale	Dry	11.5 g	Safbrew