

# Pszenica

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **9.4**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (14.3%)	80 %	5
Grain	Słód pszeniczny Bestmalz	4 kg (57.1%)	82 %	5
Grain	Caramel/Crystal Malt - 40L	1 kg (14.3%)	74 %	79
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	45 ml	Fermentum Mobile