

Pszenica

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **16**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **38.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (43.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2.3 kg (43.4%) | 85 % | 4 |
| Grain | pszeniczny Monachijski | 0.5 kg (9.4%) | 75 % | 15 |
| Grain | Monachijski | 0.2 kg (3.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Fusion UK | 30 g | 60 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |