

Pszenica do kega 30l

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.4**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **39.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 4.5 kg (58.8%) | 74 % | 4 |
| Grain | Pilznieński | 2.75 kg (35.9%) | 74 % | 4 |
| Grain | Strzegom Karmel 30 | 0.41 kg (5.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |