

# pszeniczne

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 | Pszeniczny          | 2.5 kg (41.7%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2.5 kg (41.7%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (16.7%)   | 79 %  | 10  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |
| Boil    | Marynka           | 25 g   | 40 min | 10 %       |