

PszePana

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **13**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (50%) | 80 % | 6 |
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 50 min | 4.5 % |
| Aroma (end of boil) | Hallertau | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 11 g | Mauribrew |