

# PYSZNICA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **4.7**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4 kg (57.1%)	80 %	6
Grain	Weyermann - Pilsner Malt	3 kg (42.9%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Wheat	Dry	11.65 g	fermentis