

#34Pszeniczny

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **4.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Strzegom Pszeniczny	3.5 kg (50%)	81 %	6
Grain	Carahell	0.5 kg (7.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5.6 %
Aroma (end of boil)	Hellertau Tradition	30 g	10 min	5.6 %