

Polska pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (58.1%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.8 kg (18.6%) | 78 % | 4 |
| Grain | Weyermann - Vienna Malt | 1 kg (23.3%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Hallertau | 20 g | 60 min | 4.5 % |
| Boil | Hallertau | 10 g | 20 min | 4.5 % |
| Boil | lunga | 10 g | 15 min | 11 % |
| Aroma (end of boil) | Amora Pręta | 20 g | 3 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 40 ml | Fermentum Mobile |