

# Polska pszenica

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- Gravity **11.9 BLG**
- ABV ---
- 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