

# Prze nica

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, Red	2 kg (54.1%)	81 %	5
Grain	Briess - Pilsen Malt	1.5 kg (40.5%)	80.5 %	2.5
Grain	Simpsons - Caramalt	0.2 kg (5.4%)	76 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	14.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	Mangrove Jack's