

Pszenica #1

- Gravity **14.3 BLG**
- ABV ---
- IBU **26**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.5 kg (48.3%) | 85 % | 4 |
| Grain | Pilzneński | 3 kg (41.4%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (6.9%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.25 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 50 g | 25 min | 9.6 % |
| Dry Hop | Mandarina Bavaria | 50 g | 3 day(s) | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb-06 | Wheat | Dry | 11.5 g | --- |