

# Pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **6.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss --- %
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (35.6%)	80 %	4
Grain	Strzegom Pszeniczny	1.3 kg (51.5%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (7.9%)	75 %	30
Grain	Viking melanoidynowy	0.1 kg (4%)	75 %	60
Grain	Weyermann - Acidulated Malt	0.025 kg (1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	5 g	25 min	4.5 %
Boil	Perle	5 g	25 min	7 %
Boil	Hallertau	5 g	5 min	4.5 %
Boil	Perle	5 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Notes

- Jest to uzupełniony o sód karmelowy, melanoidynowy i zakwaszający przepis z homebeer.pl  
*Feb 27, 2018, 5:23 PM*