

# Pszenica

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **16**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **38.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (43.4%)	81 %	4
Grain	Pszeniczny	2.3 kg (43.4%)	85 %	4
Grain	pszeniczny Monachijski	0.5 kg (9.4%)	75 %	15
Grain	Monachijski	0.2 kg (3.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fusion UK	30 g	60 min	6.4 %

## Yeasts

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