

# pszenica

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niestodowana	3.6 kg (60%)	75 %	3
Grain	Monachijski	0.8 kg (13.3%)	80 %	16
Grain	Viking Pilsner malt	1.6 kg (26.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	4.3 %
Aroma (end of boil)	Hallertau Tradition	10 g	10 min	4.3 %