

Pszenica ala Piwopiweczko.pl

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.9 kg (50.7%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1.6 kg (42.7%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.05 kg (1.3%)	80 %	6
Grain	Weyermann - Melanoiden Malt	0.2 kg (5.3%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew