

pszenica z jabłkami

- Gravity **12.1 BLG**
- ABV ---
- IBU **14**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.4 kg (46.2%)	85 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.4 kg (46.2%)	80 %	4
Grain	Biscuit Malt	0.4 kg (7.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	9 g	60 min	12.4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %