

pszeniczka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pszeniczny | 2 kg (48.8%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (48.8%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 0.1 kg (2.4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Magnat | 8 g | 60 min | 14 % |
| Aroma (end of boil) | Hallertau Tradition | 15 g | 5 min | 2 % |