

# Pszeniczne jakieś

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (27.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	22 g	45 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile