

## Pszeniczne klasyka

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **8**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.3 kg (50%)	80 %	4
Grain	Weyermann - Bohemian Pilsner Malt	1.3 kg (50%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum mobile	Wheat	Liquid	1000 ml	---