

# Mała pszenica

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.8 kg (62.5%) | 60 %  | 4   |
| Grain | Pilzneński | 1 kg (34.7%)   | 60 %  | 4   |
| Grain | Żytni      | 0.08 kg (2.8%) | 75 %  | 8   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Marynka  | 10 g   | 30 min   | 10 %       |
| Whirlpool | Sterling | 10 g   | 0 min    | 4.5 %      |
| Dry Hop   | Lomik    | 10 g   | 2 day(s) | 3.8 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-33 | Wheat | Dry  | 11 g   | ---        |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | Curacao 5 g | 5 g    | Secondary | 2 day(s) |

## Notes

- Zlane 6.10  
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