

Pra psze

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pszeniczny | 2.5 kg (59.5%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 1.5 kg (35.7%) | 80.5 % | 2 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale t-58 | Wheat | Dry | 11 g | fermentis |