

## przeniczne

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **9.1**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	0.3 kg (12.8%)	80.5 %	16
Grain	BESTMALZ - Best Pilsen	1 kg (42.6%)	80.5 %	4
Grain	Briess - Wheat Malt, White	1 kg (42.6%)	85 %	4
Grain	Chocolate Malt	0.05 kg (2.1%)	73 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	15 g	30 min	3.75 %
Boil	Magnum	10 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
munich classic -wheat beer yeast	Wheat	Dry	5.5 g	danstar