

# Pshenica

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **15**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (63.8%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (21.3%)	80 %	5
Grain	Monachijski	0.3 kg (6.4%)	80 %	16
Grain	Strzegom Wiedeński	0.3 kg (6.4%)	79 %	10
Grain	Zakwaszający	0.1 kg (2.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Wheat	Dry	11 g	Fermentis