

Psze-świt

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **19**
- SRM **15.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4 kg (53.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (26.7%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1 kg (13.3%) | 80 % | 4 |
| Grain | Carahell | 0.25 kg (3.3%) | 77 % | 26 |
| Grain | Carafa II | 0.25 kg (3.3%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 50 g | 75 min | 5 % |