

# Pszemek

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **7.7**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 %  | 6   |
| Grain | Pszeniczny        | 3 kg (50%) | 85 %  | 18  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Boil    | Lublin (Lubelski)      | 25 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski)      | 25 g   | 1 min  | 4 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| wb-06 | Ale  | Dry  | 11.5 g | Safbrew    |