

# Pszenica 1

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- Gravity **12.9 BLG**
- ABV ---
- IBU **15**
- SRM **9.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.5 kg (28.8%)	80.5 %	2
Grain	Weyermann pszeniczny jasny	3.5 kg (67.3%)	80 %	6
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	4.2 %
Aroma (end of boil)	Perle	15 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew