

Pszenica

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 0.63 kg (13.6%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 2.5 kg (54%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.25 kg (27%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Kolendra | 20 g | Boil | 10 min |