

## Pszenica MIP (made in poland)

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **11**
- SRM **2.6**
- 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (50%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	14.38 g	---

### Notes

- Po wyśladzaniu 22,5l brzeczki o 6,2blg  
Po gotowaniu 19,5l brzeczki o 6,6 blg  
18-07-2018 fermentacja burzliwa  
28-07-2018 1,0 blg 2 dni cicha  
04-08-2017 butelkowanie 1,0 blg, 200g cukru na 19l.  
*Jul 26, 2017, 12:37 PM*