

Pszenicznik #1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.9 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 Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 2.5 kg (41.7%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Marynka | 30 g | 40 min | 10 % |
| Whirlpool | Amarillo | 15 g | 5 min | 9.5 % |