

# pszenn

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **4.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (51.5%)	85 %	4
Grain	Colorado Crystal	0.15 kg (3.1%)	80 %	20
Grain	Colorado Honing	1.5 kg (30.9%)	80 %	12
Grain	Pilzneński	0.7 kg (14.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	10 min	3.5 %
Boil	Marynka	35 g	40 min	10 %
Mash	Lublin (Lubelski)	35 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Slant	200 ml	---