

# Warsztatowe pszeniczne

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pszeniczny                  | 5 kg (41.7%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński         | 6 kg (50%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (8.3%)  | 79 %  | 22  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 100 g  | 60 min | 4 %        |
| Boil    | Marynka           | 100 g  | 10 min | 10 %       |