

#33Pszeniczny

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (31.3%)	80 %	4
Grain	Strzegom Pszeniczny	5 kg (62.5%)	81 %	6
Grain	Carahell	0.5 kg (6.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5.6 %
Aroma (end of boil)	Hellertau Tradition	30 g	10 min	5.6 %