pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg *(40%)*	80 %	4
Grain	Strzegom Pszeniczny	3.3 kg *(60%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	12.5 g	20 min	3.8 %
Boil	Perle	8 g	20 min	8.4 %
Boil	Hallertau Spalt Select	12.5 g	5 min	3.8 %
Boil	Perle	15 g	5 min	8.4 %
Boil	Perle	2 g	75 min	8.4 %