

# 100% Pszenica

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **2 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **48.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	9 kg (100%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	6.2 %
Aroma (end of boil)	Lomik	25 g	15 min	6.2 %

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa sterylizowana	750 g	Mash	60 min