

#30 Pszeniczne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **100 C**, Time **10 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **0 min** at **76C**
- Keep mash **10 min** at **100C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4.5 kg (68.7%) | 82 % | 4 |
| Grain | Pszeniczny opiekany | 0.5 kg (7.6%) | 80 % | 30 |
| Grain | Strzegom Pilzneński | 1 kg (15.3%) | 80 % | 4 |
| Grain | Łuska ryżowa | 0.25 kg (3.8%) | 1 % | 1 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (4.6%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Huell Melon | 15 g | 45 min | 7.5 % |
| Boil | Experimental GR50 FR | 10 g | 45 min | 6.4 % |
| Boil | Huell Melon | 15 g | 5 min | 7.5 % |
| Boil | Experimental GR50 FR | 15 g | 5 min | 6.4 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---|-------------|-------------|---------------|-------------------|
| Bavarian Wheat M20 Mangrove Jack's Craft Series | Wheat | Dry | 10 g | --- |