

#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 **BREWNES.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	---