

chlebowa pszenica

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **33 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (34%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (37.7%)	81 %	6
Grain	Strzegom Cookie	0.25 kg (9.4%)	77 %	50
Grain	Strzegom Wiedeński	0.5 kg (18.9%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	20 min	12 %
Boil	Oktawia	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	11 g	---