

Lekkie Pszeniczne

- Gravity **12.1 BLG**
- ABV ---
- IBU **25**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (56.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (16.1%) | 82 % | 5 |
| Grain | Pszeniczny | 1 kg (16.1%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.1%) | 60 % | 3 |
| Adjunct | Łuski owsiane | 0.2 kg (3.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Marynka | 20 g | 10 min | 7.7 % |
| Boil | Cascade | 40 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |