

## P pszenica

---

- Gravity **13.3 BLG**
- ABV ---
- IBU **14**
- SRM **5.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **42 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (48.1%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2.5 kg (48.1%) | 80 %  | 4   |
| Grain | Carahell            | 0.2 kg (3.8%)  | 77 %  | 26  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |
| Boil    | Marynka | 20 g   | 5 min  | 10 %       |

### Yeasts

| Name  | Type  | Form   | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| fm 41 | Wheat | Liquid | 30 ml  | FM         |