

Polska Pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **51 C**, Time **15 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **51C**
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (57.8%)	80 %	4
Grain	Strzegom Pszeniczny	0.895 kg (34.5%)	81 %	6
Grain	Cara-Pils/Dextrine	0.2 kg (7.7%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.7 %
Boil	Tomyski	5 g	10 min	4.9 %
Boil	Puławski	5 g	10 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflok	0.33 g	Boil	10 min