

Polskie Pszeniczne v.1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pale Ale - Soufflet | 2.5 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny - Viking Malt | 2.5 kg (50%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Oktawia | 10 g | 30 min | 9 % |
| Boil | Oktawia | 15 g | 10 min | 9 % |
| Boil | Izabella | 15 g | 10 min | 5 % |
| Aroma (end of boil) | Oktawia | 20 g | 5 min | 9 % |
| Aroma (end of boil) | Izabella | 40 g | 5 min | 5 % |
| Dry Hop | Oktawia | 30 g | 3 day(s) | 9 % |
| Dry Hop | Izabella | 60 g | 3 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |