

# Prawdziwe Pszeniczne po przerwie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **6.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny   | 3.5 kg (47.9%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński   | 3.5 kg (47.9%) | 80 %  | 4   |
| Grain | Weyermann - Carawheat | 0.3 kg (4.1%)  | 77 %  | 97  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Hallertau Blanc | 25 g   | 40 min | 8.8 %      |

## Yeasts

| Name                   | Type | Form  | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| FM41 Gwoździe i Banany | Ale  | Slant | 100 ml | ---        |