

## Psze...nic...aaa#5

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3.4**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **45 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **40 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **70C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (41.9%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (58.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	100 ml	---