

# Pszen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **73 C**, Time **45 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **44.8C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **45 min** at **73C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.4 kg (59.3%)	81 %	6
Grain	Strzegom Pilzneński	1.4 kg (34.6%)	80 %	4
Grain	Carahell	0.25 kg (6.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Marynka	15 g	15 min	10 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew