

## Pszenica 12

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **5.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 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 **19.5 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 **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	3 kg (46.2%)	84 %	4.8
Grain	Słód Pilsneński	3 kg (46.2%)	80 %	4.5
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	50 min	5.5 %
Boil	Tradition	20 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	0.5 ml	Fermentum Mobile