

Pszenica

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **10**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	10 g	40 min	12.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	---

Notes

- 4 krok "temp 72, czas 15 min" do negatywnej próby jodowej
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