

Pszenica 2021

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.5**
- 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 **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (50%) | 85 % | 4 |
| Grain | soufflet pilzneński | 3 kg (50%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertauer tradition | 50 g | 30 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |