

Pszenica

- Gravity **14.3 BLG**
- ABV ---
- IBU ---
- SRM **4.4**
- 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3.2 kg (50.8%)	85 %	4
Grain	Pilznieński	3.1 kg (49.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	40 g	60 min	4 %
Mash	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdaw	Wheat	Dry	10 g	---