

# Pszenica 60L z resztek 07.2020

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **2 %**
- Size with trub loss **61.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **2.5 %/h**
- Boil size **64.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **53.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **38 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **41.8 liter(s)** of **76C** water or to achieve **64.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	7.2 kg (47.4%)	82 %	5
Grain	Pilsner Malt	8 kg (52.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Boil	Lublin (Lubelski)	35 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle WB-06 Suche	Wheat	Slant	400 ml	Fermentis