

# Pszenica - BIAB

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **5.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (38.5%)	80 %	5
Grain	Płatki owsiane	0.2 kg (7.7%)	60 %	3
Grain	Viking Wheat Malt	0.75 kg (28.8%)	83 %	5
Grain	Rye Malt Viking	0.25 kg (9.6%)	75 %	40
Grain	Acid Malt	0.2 kg (7.7%)	58.7 %	6
Grain	Płatki pszeniczne	0.2 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	30 min	5 %
Aroma (end of boil)	Hallertau Tradition	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11 g	---