

# Pszenica wiosenna

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **4.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **4 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **46.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **35.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	5.8 kg (52.7%)	82 %	5
Grain	Pale Ale Malteurop	5.2 kg (47.3%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	Hallertauer tradition	25 g	10 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Slant	1500 ml	Bunkier