

Pszeniczne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny | 5 kg (55.6%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 3 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | VERMELHO | 15 g | 60 min | 9 % |
| Boil | VERMELHO | 25 g | 15 min | 9 % |
| Boil | VERMELHO | 10 g | 5 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|----------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 262.5 ml | Fermentum Mobile |