

# pszeniczne

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (55.1%)	85 %	4
2021 bestmalz				
Grain	Pilzneński	2.5 kg (39.4%)	81 %	4
Grain	Strzegom Karmel 30	0.35 kg (5.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gwoździe	Wheat	Liquid	100 ml	---