

# Pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **57 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **57C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.8 kg (12.7%)	85 %	3
Grain	Pilzneński	2.6 kg (41.3%)	81 %	4
Grain	Carahell	0.3 kg (4.8%)	77 %	26
Grain	Pszeniczny	2.6 kg (41.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Whirlpool	Citra	30 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb 06	Wheat	Dry	11.5 g	---