

# Pszeniczne

- Gravity **11.3 BLG**
- ABV ---
- IBU **12**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **43 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **46.4C**
- Add grains
- Keep mash **15 min** at **43C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3.3 kg (50.8%)	81 %	6
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (3.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	37 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile