

# Pszeniczne III

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **26.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (38.5%)	80 %	4
Grain	Strzegom pszeniczny	2.5 kg (48.1%)	81 %	6
Grain	Carahell	0.3 kg (5.8%)	77 %	26
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.8%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	10 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
munich classic wheat	Wheat	Dry	10 g	---