

# Pszeniczne Tenczynek 13 blg (Hallertau)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **5.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **42 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3 kg (42.9%)	82 %	4
Grain	Castle Malting - Pilzneński 6-rzędowy	3 kg (42.9%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt Dark	0.5 kg (7.1%)	82 %	18
Grain	Strzegom Karmel 30	0.5 kg (7.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Hersbrucker DE	25 g	60 min	4.5 %
Boil	Hallertau Tradition DE	25 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Dry	12 g	FERMENTIS

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	95 min