

# Pszeniczne Tenczynek 13 blg (Hallertau)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5.1**
- 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 **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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **42 C**, Time **45 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **45 min** at **42C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17.3 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 (41.7%)   | 82 %  | 4   |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 3.5 kg (48.6%) | 80 %  | 5   |
| Grain | BESTMALZ - Best Wheat Malt Dark       | 0.5 kg (6.9%)  | 82 %  | 18  |
| Grain | Strzegom Karmel 30                    | 0.2 kg (2.8%)  | 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 |