

# Pszeniczne z marakują

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **2.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny jasny optima	3 kg (50%)	80 %	3
Grain	pilznieński optima	3 kg (50%)	82 %	2.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	15 min	9.6 %
Boil	Hallertau Blanc	10 g	60 min	9.6 %
Boil	Hallertau Blanc	10 g	65 min	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP 590	Wheat	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	75 g	Boil	15 min

## Notes

- Słód jęczmienny wsypać po drugiej przerwie podczas zacierania.  
*Jul 4, 2024, 4:00 PM*