

Pszenicznik 1/18

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **4.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **43 C**, Time **10 min**
- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **20 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	30 min	6.5 %
Boil	Sybilla	20 g	10 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	Danstar