

Pszenicznik

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **2400 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2568 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **3004.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1350 liter(s)**
- Total mash volume **1800 liter(s)**

Steps

- Temp **38 C**, Time **15 min**
- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **1350 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **15 min** at **38C**
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2104.6 liter(s)** of **76C** water or to achieve **3004.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	250 kg (55.6%)	90 %	4
Grain	Pilzneński	100 kg (22.2%)	90 %	4
Grain	Strzegom Wiedeński	100 kg (22.2%)	90 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	1200 g	60 min	7 %
Whirlpool	Cascade	1000 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb06	Wheat	Dry	1500 g	---