

# pszenicznik

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Pszeniczny	2.5 kg (55.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	9.3 %
Boil	Marynka	15 g	30 min	8.4 %
Boil	Sybilla	20 g	5 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand-belgian wit-style ale yeast	Wheat	Slant	50 ml	lallemand