

Pszenicznik - z wiedeńskim

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **4 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **56.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36.3 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **31.4 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	6 kg (54.5%)	82 %	5
Grain	Wiedeński	5 kg (45.5%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %
Boil	Perle	25 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Slant	300 ml	Mangrove Jack's