

pszenicznik

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **8.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- 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 **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 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 **52C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Słód COOKIE Viking Malt	0.5 kg (8.3%)	72 %	50
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	6
Grain	Red ale viking malt	0.5 kg (8.3%)	75 %	70
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	250 ml	Fermentum Mobile
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