

Pszeniczny banal

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.2**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **35.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Viking Malt (Strzegom)	5 kg (71.4%)	--- %	5
Grain	Słód pilzneński Viking Malt (Strzegom)	2 kg (28.6%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	70 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM41 Gwoździe i banany	Wheat	Slant	700 ml	Fermentum Mobile