

Pszeniczny Mat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **6.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **47.3C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (29%) | 80 % | 6 |
| Grain | Viking Pilsner malt | 2.5 kg (36.2%) | 82 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.2%) | 61 % | 5 |
| Grain | Carahell | 0.5 kg (7.2%) | 77 % | 26 |
| Grain | Viking Wheat Malt | 1 kg (14.5%) | 83 % | 5 |
| Grain | Karmelowy Jasny 50EBC | 0.4 kg (5.8%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 18 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|-------|
| Spice | kolendra | 10 g | Boil | 5 min |
| Spice | skórka z pomarańczy | 200 g | Boil | 5 min |
| Fining | Whirlflock | 2.5 g | Boil | 5 min |