

# PSZENIOK vr VII BRAK PSZENICY

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **40 C**, Time **25 min**
- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **25 min** at **40C**
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	4.6 kg (46.9%)	83 %	7
Grain	Viking Pilsner malt	4 kg (40.8%)	82 %	4
Grain	Płatki owsiane	0.5 kg (5.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (5.1%)	85 %	3
Grain	Strzegom Monachijski typ I	0.2 kg (2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	25 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile