

# Pszepieprzone

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **0 %**
- Size with trub loss **32 liter(s)**
- Boil time **45 min**
- Evaporation rate **4 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **44 C**, Time **45 min**
- Temp **51 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **45 min** at **44C**
- Keep mash **15 min** at **51C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (47.6%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (47.6%)	81 %	6
Grain	Chit Malt	0.3 kg (4.8%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	45 min	5.5 %
Boil	lunga	10 g	45 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pieprz czarny	15 g	Boil	44 min