

# Puławska pszenica

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **35 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **46.8 liter(s)** of **76C** water or to achieve **68.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (45.5%) | 80 %  | 7   |
| Grain | Pszeniczny             | 4 kg (36.4%) | 85 %  | 4   |
| Grain | Simpsons - Maris Otter | 2 kg (18.2%) | 81 %  | 6   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Marynka  | 35 g   | 60 min   | 8.8 %      |
| Dry Hop | Puławski | 100 g  | 4 day(s) | 7.4 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| Lallemand German wheat | Wheat | Slant | 400 ml | ---        |

## Extras

| Type  | Name     | Amount | Use for   | Time     |
|-------|----------|--------|-----------|----------|
| Spice | Kolendra | 20 g   | Secondary | 4 day(s) |

|             |              |     |      |        |
|-------------|--------------|-----|------|--------|
| Water Agent | Gips         | 4 g | Mash | 70 min |
| Water Agent | Kwas mlekowy | 3 g | Mash | 1 min  |