

# Wa-Pszenica

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **5.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Bestmalz	3.5 kg (61.9%)	82 %	5
Grain	Strzegom Pilzneński	2 kg (35.4%)	80 %	4
Grain	Strzegom Karmel 150	0.15 kg (2.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	45 min	5 %
Boil	Hallertau Tradition	10 g	10 min	5 %

## Yeasts

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