

Weselna pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (45.2%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (47.6%)	81 %	5
Grain	Weyermann - Acidulated Malt	0.2 kg (4.8%)	80 %	6
Grain	Strzegom Cooke 40-60	0.1 kg (2.4%)	72 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	7.3 %
Boil	Hallertau Spalt Select	5 g	60 min	3.3 %
Boil	Zula	5 g	30 min	7.3 %
Boil	Hallertau Spalt Select	10 g	30 min	3.3 %
Aroma (end of boil)	Hallertau Spalt Select	10 g	5 min	3.3 %

Aroma (end of boil)	Zula	5 g	5 min	7.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Bavarian Wheat 11	Wheat	Dry	10 g	---