

# złota pszenica

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- Gravity **12.6 BLG**
- ABV ---
- IBU **13**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **49.9 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **40.3 liter(s)** of strike water to **46.9C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.2 kg (54.2%)	85 %	4
Grain	Briess - Pale Ale Malt	3.6 kg (37.5%)	80 %	7
Grain	Płatki pszeniczne	0.8 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	24 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	640 ml	Fermentum Mobile