

# pszenica sl

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **10 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **10 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński         | 0.5 kg (20%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny         | 1.5 kg (60%) | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (20%) | 79 %  | 22  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min   | 4 %        |
| Boil    | Nadwiślański      | 5 g    | 15 min   | 5.9 %      |
| Dry Hop | Nadwiślański      | 10 g   | 3 day(s) | 5.9 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Fermentis  |