

Pszenica #1

- Gravity **12.4 BLG**
- ABV ---
- IBU **19**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (47.4%)	85 %	4
Grain	Pilzneński	2 kg (52.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	90 min	10 %

Yeasts

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