

# Pszenica #1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **530 liter(s)**
- Boil time **60 min**
- Evaporation rate **3.5 %/h**
- Boil size **574.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **396 liter(s)**
- Total mash volume **506 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **396 liter(s)** of strike water to **55.3C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **288.4 liter(s)** of **76C** water or to achieve **574.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	60 kg (54.5%)	80 %	4
Grain	Pszeniczny	50 kg (45.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	200 g	60 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis wb-06	Ale	Dry	500 g	---