Pszeniczka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **6.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.1 kg *(34.1%)*	85 %	4
Grain	Strzegom Pilzneński	3 kg *(33%)*	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg *(16.5%)*	79 %	16
Grain	Strzegom Karmel 30	0.5 kg *(5.5%)*	75 %	30
Grain	Płatki pszeniczne	1 kg *(11%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	Curacao	10 g	Boil	10 min