Pszeniczne

- Gravity **10.6 BLG**
- ABV **---**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **60.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **38.1 liter(s)** of **76C** water or to achieve **60.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg *(66.7%)*	85 %	4
Grain	Pilsner (2 Row) Ger	3 kg *(33.3%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	90 ml	White Labs

Notes

- Under pitching - około połowa wymaganej ilości
  Jun 27, 2015, 2:42 PM

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