

Puławska pszenica

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **35 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **46.8 liter(s)** of **76C** water or to achieve **68.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (45.5%) | 80 % | 7 |
| Grain | Pszeniczny | 4 kg (36.4%) | 85 % | 4 |
| Grain | Simpsons - Maris Otter | 2 kg (18.2%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 35 g | 60 min | 8.8 % |
| Dry Hop | Puławski | 100 g | 4 day(s) | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| Lallemand German wheat | Wheat | Slant | 400 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|-----------|----------|
| Spice | Kolendra | 20 g | Secondary | 4 day(s) |

| | | | | |
|-------------|--------------|-----|------|--------|
| Water Agent | Gips | 4 g | Mash | 70 min |
| Water Agent | Kwas mlekowy | 3 g | Mash | 1 min |