Pszeniczne v4

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg *(51.6%)*	80 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg *(39.1%)*	80 %	6
Grain	Płatki pszeniczne	0.5 kg *(7.8%)*	85 %	3
Grain	Weyermann zakwaszajacy	0.1 kg *(1.6%)*	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Culture	1200 g	Safbrew

Extras

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

Type	Name	Amount	Use for	Time
Spice	Kolędra	10 g	Boil	5 min
Fining	Łuska ryżowa	250 g	Mash	0 min

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