

## 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 zakwaszający     | 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

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