

# Pszeniczka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **5.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Pilzneński              | 2.2 kg (42.7%) | 81 %   | 4   |
| Grain | Pszeniczny              | 2.7 kg (52.4%) | 80 %   | 4   |
| Grain | Abbey Malt<br>Weyermann | 0.2 kg (3.9%)  | 75 %   | 45  |
| Grain | Special W Malt          | 0.05 kg (1%)   | 65.2 % | 315 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 13 g   | 35 min | 8 %        |