# Psze i nic

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 2.5 kg *(45.5%)* | 81 % | 4 |
| Grain | Płatki pszeniczne | 1 kg *(18.2%)* | 85 % | 3 |
| Grain | Pszeniczny | 2 kg *(36.4%)* | 85 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 10 g | 60 min | 13.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 11.6 g | Mangrove Jack's |

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