Prawdziwe Pszeniczne

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **9**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.5 kg *(59.5%)*	81 %	6
Grain	Strzegom Pilzneński	1.5 kg *(35.7%)*	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg *(4.8%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	40 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Ale	Liquid	100 ml	---