

Pszenica w Trawie v2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Grain	Pszeniczny	3 kg (57.7%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	25 g	45 min	4.7 %
Boil	Hallertau Hersbrucker	25 g	15 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11.5 g	Mauribrew

Extras

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

Herb	Trawa Cytrynowa	30 g	Boil	15 min
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