

Pszeniczne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (29.9%)	80 %	4
Sugar	Glukoza	0.2 kg (3%)	100 %	0
Grain	Weyermann pszeniczny jasny	4 kg (59.7%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (7.5%)	85 %	3

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	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min