

Prawdziwe Pszeniczne na Magnacie

- Gravity **12.6 BLG**
- ABV **---**
- IBU **21**
- SRM **6.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19 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 **14.2 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 **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3 kg (63.3%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (31.6%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.24 kg (5.1%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	40 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	100 ml	---