# Pszeniczny Jerzyk

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- Gravity **12.4 BLG**
- ABV **---**
- IBU **23**
- SRM **6.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg *(52.1%)* | 82 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg *(41.7%)* | 80 % | 4 |
| Grain | Biscuit Malt | 0.3 kg *(6.3%)* | 79 % | 45 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 10 g | 60 min | 10.5 % |
| Boil | Challenger | 15 g | 60 min | 5.8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| WB-06 | Wheat | Dry | 11.5 g | --- |

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