

PSZENICA 7

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Barke Pilsner	2.8 kg (50%)	81 %	5
Grain	Weyermann - Pszeniczny	2.8 kg (50%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WHC Lab Banana Split	Wheat	Dry	11 g	---
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Extras

Type	Name	Amount	Use for	Time
Water Agent	witamina C	3 g	Bottling	---
Other	łuska ryżowa	150 g	Mash	5 min

Notes

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

- Woda RO modyfikowana do wartości w PPM
Ca-100
Mg-5
Na-15
Cl-175
S04-60
HCO3-0
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