pszenica sl

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **10 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **10 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg *(20%)*	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg *(60%)*	81 %	6
Grain	Strzegom Monachijski typ II	0.5 kg *(20%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Nadwiślański	5 g	15 min	5.9 %
Dry Hop	Nadwiślański	10 g	3 day(s)	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Fermentis

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