PSZENICA 6

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(50%)*	80 %	4
Grain	Strzegom Pszeniczny	3 kg *(50%)*	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition (DE)	38 g	60 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	witamina C	3 g	Bottling	---
Other	łuska ryżowa	200 g	Mash	5 min

Notes

- Woda RO modyfikowana do wartości w PPM
  Ca-50

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

Mg-8
Na-10
Cl-65
S04-65
HCO3-25
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