

#17 pszeniczne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (27.4%) | 80 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (13.7%) | 80 % | 3.5 |
| Grain | Pszeniczny | 3.8 kg (52.1%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Nugget | 5 g | 50 min | 13 % |
| Boil | Marynka | 20 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |
| Aroma (end of boil) | Centennial | 20 g | 20 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale US-05 | Wheat | Dry | 11.5 g | --- |