

## #17 pszeniczne

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- 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 | ---        |