

# Bawarska Pszenica

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **15**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **44 C**, Time **60 min**
- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **30 min** at **50C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2.5 kg (42.4%)	80 %	5
Grain	Pszeniczny	2.5 kg (42.4%)	85 %	4
Grain	Monachijski	0.45 kg (7.6%)	80 %	16
Grain	łuska ryżowa	0.45 kg (7.6%)	1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	60 min	4.5 %
Boil	Hallertau	28 g	30 min	4.5 %
Whirlpool	Hallertau	12 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Weihenstephan Weizen 3068	Wheat	Culture	10 g	---
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### Notes

- po przerwie białkowej i B-glukanowej 45-52 dekokcja nr1 -1/4 zacieru zagotowana 10-15 min  
po przerwie maltozowej 63 - dekokcja nr 2 - 1/4 zacieru zagotowana 10-15 min  
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