

# Deszczowa pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.25 kg (24.2%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	0.8 kg (15.5%)	81 %	4
Grain	Carahell	0.1 kg (1.9%)	77 %	26
Grain	Strzegom Pszeniczny	1.8 kg (34.8%)	81 %	6
Grain	Strzegom Pilzneński	1.1 kg (21.3%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.12 kg (2.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	70 min	4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safebrew WB-06	Ale	Dry	11.5 g	---