

# Klasyczna Pszenica wersja do produkcji

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **3.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **3050 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3050 liter(s)**
- Boil time **60 min**
- Evaporation rate **5.556 %/h**
- Boil size **3219.5 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1575 liter(s)**
- Total mash volume **2100 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **1575 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2169.5 liter(s)** of **76C** water or to achieve **3219.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	262.5 kg (50%)	82 %	4
Grain	Pszeniczny	262.5 kg (50%)	84.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	3500 g	60 min	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	2000 g	Fermentis