

# Marudna Pszenica

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pszeniczny wędzony dębem	1 kg (22.2%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (44.4%)	81 %	6
Grain	Pilzneński	1 kg (22.2%)	81 %	4
Grain	Viking Vienna Malt	0.5 kg (11.1%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's