

# P\_S\_Z

- Gravity **12.1 BLG**
- ABV ---
- IBU **20**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.86 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **46 C**, Time **15 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 **12 liter(s)** of strike water to **50.6C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (59.5%)	85 %	4
Grain	Pilzneński	1.5 kg (35.7%)	81 %	4
Grain	Strzegom Karmel 30	0.2 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Mash	Columbus/Tomahawk/Zeus	8 g	60 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	safbrew