

## Pierwsze przeniczne

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **10**
- SRM **7.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **22.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (45.8%)	81 %	4
Grain	Pszeniczny	3 kg (45.8%)	85 %	4
Grain	Płatki orkiszowe	0.5 kg (7.6%)	60 %	4
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Wheat	Dry	10 g	---