

Pierwsze przeniczne

- 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 | --- |