

# polskie pszeniczne

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (35.7%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (35.7%)	80 %	4
Grain	Płatki owsiane	0.4 kg (14.3%)	85 %	3
Grain	płatki żytnie	0.4 kg (14.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11.3 %
Boil	lunga	8 g	15 min	11.3 %
Boil	lunga	15 g	0 min	11.3 %
Boil	Oktawia	15 g	0 min	9.2 %