

# Przenicznik Pale ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **10.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (46.5%) | 80 %  | 5   |
| Grain | Weyermann Spezial W  | 0.3 kg (7%)  | 68 %  | 300 |
| Grain | Pilzneński           | 1 kg (23.3%) | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (23.3%) | 85 %  | 4   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 10 g   | 60 min | 5.1 %      |
| Boil                | East Kent Goldings | 10 g   | 5 min  | 5.1 %      |
| Aroma (end of boil) | Citra              | 20 g   | 5 min  | 12 %       |

## Yeasts

| Name                          | Type  | Form   | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Liquid | 200 ml | White Labs |