

# PrzePszzenica

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **30.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (35.4%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (10.1%)	79 %	10
Grain	Pszeniczny	5 kg (50.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11 %