

Pszenenicznik

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **7**
- SRM **7.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **42 C**, Time **30 min**
- Temp **63 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **60 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **68C**
- Keep mash **60 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (58.1%) | 82 % | 5 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.5 kg (34.9%) | 80 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.3 kg (7%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 45 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 12.5 g | Mauribrew |