

Pszenic

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Żytni	0.2 kg (5%)	75 %	35
Grain	Weyermann - Acidulated Malt	0.1 kg (2.5%)	80 %	6
Grain	Strzegom Pszeniczny	1.777 kg (44.4%)	81 %	5
Grain	Strzegom Pilzneński	1.773 kg (44.3%)	80 %	4
Grain	Strzegom Cooke 40-60	0.05 kg (1.3%)	72 %	50
Grain	Strzegom Red Activ 30-40	0.1 kg (2.5%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4.8 %
Boil	Sybilla	10 g	30 min	4.6 %
Aroma (end of boil)	Sybilla	10 g	5 min	4.6 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	---