

# Pszenica #1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny  | 1.2 kg (50%)   | 85 %  | 4   |
| Grain | Pilznieński | 1.1 kg (45.8%) | 81 %  | 4   |
| Grain | Monachijski | 0.1 kg (4.2%)  | 80 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 3 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 6 g    | Fermentis  |