

Pszenica #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **530 liter(s)**
- Boil time **60 min**
- Evaporation rate **3.5 %/h**
- Boil size **574.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **396 liter(s)**
- Total mash volume **506 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **396 liter(s)** of strike water to **55.3C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **288.4 liter(s)** of **76C** water or to achieve **574.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 60 kg (54.5%) | 80 % | 4 |
| Grain | Pszeniczny | 50 kg (45.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 200 g | 60 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis wb-06 | Ale | Dry | 500 g | --- |