

pszenica 4

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **7.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **65C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.1 kg (59.6%)	83 %	5
Grain	Viking Pilsner malt	1.8 kg (34.6%)	82 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand munich classic	Wheat	Dry	11.5 g	---