

# Pszenica

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**
- Temp **44 C**, Time **15 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pszeniczny           | 5 kg (50%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 5 kg (50%) | 80 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort          | Marynka           | 30 g   | 60 min | 7.4 %      |
| Boil                | Lublin (Lubelski) | 30 g   | 30 min | 2.6 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 15 min | 2.6 %      |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| safale t-58 | Wheat | Dry  | 11.5 g | ---        |