

Pszenica Caca

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **4.1**
- Style **Weizen/Weissbier**

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 **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **47 C**, Time **20 min**
- Temp **51 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **50.9C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Viking	4 kg (80%)	82 %	5
Grain	Viking Pale Ale malt zero	1 kg (20%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	42 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06 pszenica	Wheat	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	gips do 5.0	20 g	Boil	60 min
-------------	-------------	------	------	--------