

# pszenica owowcowa

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **3.3**
- 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 **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 1.7 kg (81%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 0.4 kg (19%) | 80 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 10 g   | 60 min | 5.6 %      |
| Boil    | Hallertau | 10 g   | 5 min  | 5.6 %      |

## Yeasts

| Name                          | Type  | Form   | Amount  | Laboratory |
|-------------------------------|-------|--------|---------|------------|
| Wyeast 3638<br>Bavarian Wheat | Wheat | Liquid | 1000 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Mrożone wiśnie | 500 g  | Secondary | 5 day(s) |