

Pszenica wiosenna

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **4 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **46.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Słód pszeniczny | 5.8 kg (52.7%) | 82 % | 5 |
| Grain | Pale Ale Malteurop | 5.2 kg (47.3%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.7 % |
| Boil | Hallertauer tradition | 25 g | 10 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|---------|------------|
| Safale wb-06 | Wheat | Slant | 1500 ml | Bunkier |