

# Pszenica

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- Gravity **12.3 BLG**
- ABV ---
- IBU **15**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (71.4%)	85 %	5
Grain	Weyermann - Pilsner Malt	1 kg (23.8%)	81 %	5
Grain	Carahell	0.2 kg (4.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	70 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew