

# PSZENICZNA CZWÓRKA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **14.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **10 C**, Time **52 min**
- Temp **15 C**, Time **65 min**
- Temp **20 C**, Time **68 min**
- Temp **5 C**, Time **72 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **3.1C**
- Add grains
- Keep mash **72 min** at **5C**
- Keep mash **52 min** at **10C**
- Keep mash **65 min** at **15C**
- Keep mash **68 min** at **20C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (57.7%)	85 %	4
Grain	Strzegom Pilzneński	1.4 kg (26.9%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.6%)	79 %	22
Grain	Strzegom Karmel 600	0.3 kg (5.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Perle	10 g	30 min	7 %
Dry Hop	Saaz (Czech Republic)	10 g	0 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	10 g	Fermentis