

Pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.88 kg (60.1%)	85 %	4
Grain	Strzegom Pilzneński	1.25 kg (39.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	6.25 g	35 min	3.4 %
Boil	Perle	6.25 g	35 min	7 %
Boil	Hallertau Spalt Select	6.25 g	5 min	3.4 %
Boil	Perle	6.25 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	14.25 g	Safbrew

Notes

- Zastępcze drożdże Bawaria Wheat 12
Burzliwa - 5-7 dni 18-22 st.C
Cicha. - 5-7 dni 16-18 st.C
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