

# Pszeniczne

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **38.5 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (45.5%)	80 %	4
Grain	Pszeniczny	5 kg (45.5%)	85 %	4
Grain	Strzegom Karmel 30	1 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	9.3 %
Aroma (end of boil)	Chinook	20 g	15 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	60 g	Boil	10 min
Flavor	curacao	40 g	Boil	10 min
Herb	trawa cytrynowa	40 g	Boil	10 min