

# Pszeniczne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny        | 5 kg (55.6%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński        | 3 kg (33.3%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (11.1%) | 79 %  | 16  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | VERMELHO | 15 g   | 60 min | 9 %        |
| Boil    | VERMELHO | 25 g   | 15 min | 9 %        |
| Boil    | VERMELHO | 10 g   | 5 min  | 9 %        |

## Yeasts

| Name                   | Type  | Form  | Amount   | Laboratory       |
|------------------------|-------|-------|----------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 262.5 ml | Fermentum Mobile |