

## pszeniczne#3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny         | 4 kg (64%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński         | 2 kg (32%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.25 kg (4%) | 79 %  | 22  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 30 g   | 60 min | 5.5 %      |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Fermentis  |

### Extras

| Type  | Name         | Amount | Use for | Time  |
|-------|--------------|--------|---------|-------|
| Other | łuska ryżowa | 250 g  | Mash    | 0 min |

## Notes

- przerwa 44st.tylko ze słodem pszenicznym, łuskę ryżową sparzyć wrzątkiem dodać na koniec do zacieru  
*Jul 13, 2023, 7:32 PM*