

Pszeniczne #4

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (45.5%)	80 %	4
Grain	Strzegom Pilzneński	1.5 kg (27.3%)	80 %	4
Grain	Carahell	1 kg (18.2%)	77 %	26
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	9.8 %
Boil	Magnat	15 g	5 min	9.8 %