

Pszeniczne 40-45-40

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM ---
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **40 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny jasny 5 kg Niemcy	3.5 kg (70%)	--- %	---
Grain	Słód Pilzneński 5 kg Belgia	1.5 kg (30%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	999 g	Mangrove Jack's