

pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.2 kg (60.4%) | 85 % | 4 |
| Grain | Pilznieński | 2.1 kg (39.6%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |