

# Pszeniczne

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **36.3 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **42.2C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.3 kg (50%)	85 %	4
Grain	Pilzneński	3.3 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile