

# Pszeniczne

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.1 kg (59.6%)	85 %	4
Grain	Pilzneński	1.8 kg (34.6%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer tradition	30 g	60 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis wb-06	Wheat	Dry	11.5 g	---