

# Pszeniczne

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- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **1.3**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	1.5 kg (35.7%)	--- %	---
Grain	Słód Pszeniczny	2.5 kg (59.5%)	--- %	---
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	20 g	15 min	4 %
Mash	Warrior queen	10 g	60 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11.5 g	Mangrove Jack's