

# Pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **5.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (41.7%)	85 %	4
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Carahell	1 kg (16.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	5 g	10 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile