

# Pszeniczne ala Deszczowa pszenica

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (36.1%)	80 %	4
Grain	Pszeniczny	2.5 kg (60.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12 g	60 min	4 %
Boil	Lublin (Lubelski)	12 g	30 min	4 %
Boil	Lublin (Lubelski)	12 g	5 min	4 %

## Yeasts

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

## Notes

- mocno napowietrzona brzeczka niestety przed zadaniem drożdży  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.