

## Pszeniczne nr 5?

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (46.2%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (46.2%)  | 81 %  | 6   |
| Grain | Weyermann - Carared | 0.1 kg (1.5%) | 75 %  | 45  |
| Grain | Oats, Flaked        | 0.4 kg (6.2%) | 80 %  | 2   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 20 g   | 60 min   | 7.7 %      |
| Boil    | Cascade | 30 g   | 0 min    | 7.7 %      |
| Dry Hop | Cascade | 50 g   | 3 day(s) | 7.7 %      |

### Yeasts

| Name                  | Type  | Form  | Amount  | Laboratory |
|-----------------------|-------|-------|---------|------------|
| Mauribrew Weiss Y1433 | Wheat | Slant | 1000 ml | Mauribrew  |

### Notes

- Warzone 13.04. Warka nr 30. Wyszło 25l - 12 blg. Zjedzone do 3 BLG - bardzo dobre!

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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