

# Pszenicznik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **6.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount     | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Pszeniczny Viking Malt        | 2 kg (40%) | 82 %  | 5   |
| Grain | Monachijski jasny Viking Malt | 3 kg (60%) | 78 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 3.5 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 100 ml | ---        |