

Pszenicznik v3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny optima	2.7 kg (55.1%)	82.2 %	4
Grain	Pilznieński optima	2 kg (40.8%)	82.6 %	4
Grain	Słód Carahell (R)	0.2 kg (4.1%)	75 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weiherstephan Weizen	Ale	Liquid	1200 ml	starter