

pszenicznik z dynią

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Pszeniczny	2.5 kg (48.1%)	85 %	4
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Hallertau Tradition	20 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	80 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	dynia	3000 g	Mash	90 min

Spice	przyprawa do piernika	20 g	Mash	90 min
Flavor	cukier muscavado	200 g	Boil	90 min