

# Pszeniczny banal

- Gravity **12.6 BLG**
- ABV ---
- IBU **10**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount       | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 5 kg (71.4%) | --- % | 5   |
| Grain | Słód pilzneński Viking Malt (Strzegom) | 2 kg (28.6%) | --- % | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 70 min | 4 %        |

## Yeasts

| Name                                    | Type  | Form  | Amount | Laboratory       |
|---|-------|-------|--------|------------------|
| Fermentum Mobile FM41 Gwoździe i banany | Wheat | Slant | 700 ml | Fermentum Mobile |