

# PszeRwiec

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	1.8 kg (34.6%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (3.8%)	80 %	5
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (1.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	60 min	4.6 %
Aroma (end of boil)	Willamette	20 g	10 min	4.6 %
Whirlpool	Willamette	10 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	---
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