

# Zwykła pszenica

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **4.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (50%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 3 kg (50%) | 81 %  | 6   |

## Hops

| Use for | Name                                   | Amount | Time   | Alpha acid |
|---------|--|--------|--------|------------|
| Boil    | Nie wiem co za chmiel, ale aromatyczny | 10 g   | 60 min | 14.2 %     |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| WB06 | Wheat | Dry  | 11 g   | ---        |