

dymiona pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (20.4%) | 80 % | 3 |
| Grain | Viking Wędzony bukiem | 1 kg (20.4%) | 82 % | 7 |
| Grain | Pilzneński | 1 kg (20.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1.7 kg (34.7%) | 85 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (4.1%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Spalt Select | 40 g | 50 min | 3.9 % |
| Boil | Hallertau Spalt Select | 20 g | 5 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-------|--------|-----------|
| Safbrew WB-06 | Wheat | Slant | 200 ml | Fermentis |
|---------------|-------|-------|--------|-----------|