

# Hoppy Pszenica

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (52.6%)	85 %	4
Grain	Pilzneński	2 kg (42.1%)	81 %	4
Grain	Abbey Malt Weyermann	0.25 kg (5.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	45 min	11.3 %
Boil	Izabella	60 g	5 min	5.8 %
Whirlpool	Zula	70 g	0 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	120 ml	Fermentum Mobile