

# Magiczne Pszeniczne

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pszeniczny           | 3 kg (60%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 %  | 5   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Marynka         | 10 g   | 60 min | 10 %       |
| Boil    | Hallertau Blanc | 20 g   | 1 min  | 11 %       |

## Yeasts

| Name                            | Type  | Form   | Amount | Laboratory  |
|---------------------------------|-------|--------|--------|-------------|
| Wyeast - 3638<br>Bavarian Wheat | Wheat | Liquid | 100 ml | Wyeast Labs |