

# Milkshake Pszenica z Czereśnią

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **10**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **120 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (35.7%)	85 %	4
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Monachijski	0.5 kg (7.1%)	80 %	16
Sugar	laktoza	1 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6.8 %
Boil	Cascade	10 g	30 min	6.8 %
Aroma (end of boil)	Cascade	10 g	2 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	1000 g	Boil	10 min
Flavor	Czereśnie	3000 g	Primary	18 day(s)