

Namysłowska pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**
- Temp **45 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.7 kg (50.9%)	82 %	5
Grain	Strzegom Pilzneński	1 kg (18.9%)	80 %	4
Grain	Oats, Flaked	0.4 kg (7.5%)	80 %	2
Grain	Viking Pale Ale malt	1 kg (18.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.2 kg (3.8%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Premiant	15.5 g	50 min	8.8 %
Boil	Premiant	10 g	5 min	8.8 %
Boil	Saaz (Czech Republic)	5 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's
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