

## P pszenica

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- Gravity **13.3 BLG**
- ABV ---
- IBU **14**
- SRM **5.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **42 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (48.1%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (48.1%)	80 %	4
Grain	Carahell	0.2 kg (3.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm 41	Wheat	Liquid	30 ml	FM