

Prawdziwe Pszeniczne na Magnacie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **6.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 3 kg (63.3%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (31.6%) | 80 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.24 kg (5.1%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 15 g | 40 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| Safale WB-06 | Wheat | Slant | 100 ml | --- |