

# Prosta pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.67 kg (29.5%)	82 %	4
Grain	Pszeniczny	1.6 kg (70.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	7.27 g	60 min	4 %
Boil	Lublin (Lubelski)	7.27 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	5.2 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pomarańcze	1000 g	Primary	4 day(s)
Flavor	Mandarynki	1000 g	Primary	4 day(s)

## Notes

- Refermentacja 200g cukru  
Przerwa ferulikowa tylko z 1/2 ilości srodu pszenicznego  
*Jul 4, 2017, 1:29 AM*