

# Przeniczne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny crips pale ale	3.5 kg (43.8%)	83 %	4.5
Grain	Słód PSZENICZNY crips 4.5	3.5 kg (43.8%)	83 %	4.5
Grain	Płatki pszeniczne	0.5 kg (6.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	10 min	10 %
Boil	Mandarina Bavaria	15 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórki mandaryny	50 g	Boil	30 min
Water Agent	Kwas cytrynowy	20 g	Mash	0 min
Water Agent	Kwas cytrynowy	10 g	Mash	0 min
Do zakwaszenia wody do poziomu 5 PH				