

# Pszenica

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- Gravity **11.7 BLG**
- ABV ---
- IBU **14**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 3.5 kg (87.5%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 0.5 kg (12.5%) | 80 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 20 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 15 min | 4.5 %      |

## Yeasts

| Name                             | Type  | Form   | Amount | Laboratory |
|----------------------------------|-------|--------|--------|------------|
| WLP380 - Hefeweizen IV Ale Yeast | Wheat | Liquid | 35 ml  | White Labs |