

Pszenica 12

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3.5 kg (35%) | 79 % | 22 |
| Grain | Pszeniczny | 6.5 kg (65%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 60 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 21 g | Fermentis |