

Pszenica

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **3.5**
- 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 **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **47.4 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pszeniczny | 5.7 kg (53.8%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 4.3 kg (40.6%) | 80.5 % | 2 |
| Grain | Carahell | 0.6 kg (5.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8 % |
| Boil | Tradition | 30 g | 20 min | 6 % |
| Boil | Mandarina Bavaria | 30 g | 10 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|----------|
| Herb | Kolendra ziarno | 15 g | Primary | 8 day(s) |

Do 25 litrów
Kolejne 25 czyste