

pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.5 kg (53.8%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 3 kg (46.2%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 12.5 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 12.5 g | 75 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 125 ml | Fermentum Mobile |