

Pszenica

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny jasny Weyermann®	2 kg (35.4%)	82 %	4
Grain	Słód Biscuit	0.15 kg (2.7%)	--- %	50
Grain	Słód monachijski typ I	1 kg (17.7%)	78 %	16
Grain	Słód monachijski typ II	1 kg (17.7%)	78 %	22
Grain	Słód pszeniczny ciemny	1 kg (17.7%)	81 %	17
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	15 g	60 min	5.5 %
Boil	Glacier	15 g	35 min	5.5 %
Boil	Glacier	15 g	15 min	5.5 %

Boil	Glacier	15 g	5 min	5.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafAle™ WB-06	Wheat	Dry	11.5 g	---