

# Pszenica

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 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 **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**
- Temp **44 C**, Time **15 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (50%)	85 %	4
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	60 min	7.4 %
Boil	Lublin (Lubelski)	30 g	30 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale t-58	Wheat	Dry	11.5 g	---