

# Pszenica ach pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale jasna Wheat Malt	3 kg (54.5%)	85 %	5
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	60 min	6.1 %
Aroma (end of boil)	Willamette	20 g	10 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	600 ml	fm

## Extras

Type	Name	Amount	Use for	Time
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Fining	Łuska Ryżowa	150 g	Mash	5 min
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