

Pszenica - BIAB

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **5.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1 kg (38.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (7.7%) | 60 % | 3 |
| Grain | Viking Wheat Malt | 0.75 kg (28.8%) | 83 % | 5 |
| Grain | Rye Malt Viking | 0.25 kg (9.6%) | 75 % | 40 |
| Grain | Acid Malt | 0.2 kg (7.7%) | 58.7 % | 6 |
| Grain | Płatki pszeniczne | 0.2 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 20 g | 30 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 20 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry | 11 g | --- |