

# Pszenica monachijska

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **74.5**
- 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 **85 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **45 C**, Time **40 min**
- Temp **55 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **40 min** at **45C**
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.3 kg (41.8%)	80 %	4
Grain	Strzegom pszenica prażona	2.5 kg (45.5%)	70 %	1000
Grain	Monachijski	0.7 kg (12.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	33 g	15 min	13.5 %

## Yeasts

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