

pszenica owowcowa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **3.3**
- 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 **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.7 kg (81%)	85 %	4
Grain	Strzegom Pilzneński	0.4 kg (19%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	60 min	5.6 %
Boil	Hallertau	10 g	5 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3638 Bavarian Wheat	Wheat	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone wiśnie	500 g	Secondary	5 day(s)