

Pszenica wigilijna

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **4 %**
- Size with trub loss **44.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **46.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.2 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **48.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Słód pszeniczny | 7 kg (63.6%) | 82 % | 5 |
| Grain | Lager Malteurop | 4 kg (36.4%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 25 g | 50 min | 8 % |
| Boil | Perle | 25 g | 15 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| Bavarian Wheat B49 | Wheat | Dry | 20 g | Bunkier |