

Pszeniczak

- Gravity **8.3 BLG**
- ABV ---
- IBU **2**
- SRM **2.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **15 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.5 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **50 C**, Time **30 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (56.4%)	81 %	4
Grain	Pszeniczny	0.928 kg (43.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	0 min	11 %
Boil	Magnat	3 g	0 min	11.2 %
Boil	Sybilla	5 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's