

Pszeniczka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **8.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.3 kg (68.8%)	85 %	5
Grain	Viking Pilsner malt	1 kg (20.8%)	82 %	4
Grain	Viking Caramel Aromatic	0.5 kg (10.4%)	75 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.16 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	---