

# pszeniczne#1

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Wheat, Torrified	0.2 kg (4.5%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub	20 g	60 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp351	Wheat	Liquid	30 ml	wlp