

Pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **0 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1.5 kg (33%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (54.9%) | 80 % | 6 |
| Grain | Carahell | 0.25 kg (5.5%) | 77 % | 26 |
| Grain | Weyermann - Pale Ale Malt | 0.3 kg (6.6%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Saaz | 15 g | 60 min | 2.95 % |
| Boil | Saaz | 15 g | 30 min | 2.95 % |
| Boil | Saaz | 10 g | 10 min | 2.95 % |
| Aroma (end of boil) | Loral | 14 g | 1 min | 1.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Fermentis |