

pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **51 C**, Time **25 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **25 min** at **51C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (52.1%)	80 %	4
Grain	Pilzneński	2 kg (41.7%)	81 %	4
Grain	Płatki pszeniczne	0.3 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	50 min	4.6 %
Boil	Lublin (Lubelski)	10 g	10 min	4.6 %

Yeasts

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