Pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **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 **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **77 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **84.1C**
- Add grains
- Keep mash **60 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg *(53.2%)*	85 %	4
Grain	Pilzneński	2 kg *(42.6%)*	81 %	4
Grain	Strzegom Karmel 30	0.2 kg *(4.3%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	3 min	4 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.