

# Pszeniczne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (55.6%)	81 %	6
Grain	Strzegom Pilzneński	3 kg (33.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	VERMELHO	15 g	60 min	9 %
Boil	VERMELHO	25 g	15 min	9 %
Boil	VERMELHO	10 g	5 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	262.5 ml	Fermentum Mobile