

# pszeniczne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **78 C**, Time **5 min**
- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (55.2%)	85 %	4
2021 bestmalz				
Grain	Pilzneński	2.5 kg (34.5%)	81 %	4
Grain	Carabody	0.5 kg (6.9%)	75 %	10
Grain	Acidulated BESTMALZ	0.25 kg (3.4%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gwoździe	Wheat	Liquid	100 ml	---