

# Pszeniczne

- Gravity **11.2 BLG**
- ABV ---
- IBU **13**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **40.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **31.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **40.6 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Wheat Malt | 6 kg (65.9%)   | 85 %   | 5   |
| Grain | BESTMALZ - Best Pilsen      | 2.5 kg (27.5%) | 80.5 % | 4   |
| Grain | Viking Pilsner malt         | 0.5 kg (5.5%)  | 82 %   | 4   |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.1%)  | 81 %   | 53  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 60 min | 12.5 %     |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 23 g   | ---        |