

pszeniczne

- Gravity **10.7 BLG**
- ABV ---
- IBU **16**
- SRM **3.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **49 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **20 min** at **49C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (64.9%)	85 %	4
Grain	Strzegom Pilzneński	1.3 kg (35.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	90 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb06	Wheat	Dry	11 g	---