

Pszeniczne 40-45-40

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM ---
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **40 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny jasny 5 kg Niemcy | 3.5 kg (70%) | --- % | --- |
| Grain | Słód Pilzneński 5 kg Belgia | 1.5 kg (30%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 999 g | Mangrove Jack's |