

## Pszeniczne 5/21

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	1.4 kg (46.7%)	79 %	4
Grain	Pszeniczny	1.5 kg (50%)	85 %	3
Grain	Cara Blonde - Castle Malting	0.1 kg (3.3%)	78 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	50 min	14.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	---