

# Pszeniczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	1.5 kg (53.6%)	81 %	4
Grain	Briess - Wheat Malt, Red	1.1 kg (39.3%)	81 %	5
Grain	Platki owsiane	0.2 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	4 g	45 min	6 %
Boil	Citra	3 g	10 min	12 %
Dry Hop	Cascade	5 g	3 day(s)	6 %
Dry Hop	Citra	5 g	3 day(s)	12 %
Boil	Citra	2 g	45 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	5 g	---