

Pszeniczne I

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **9**
- SRM **6.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **41 C**, Time **25 min**
- Temp **51 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **44.5C**
- Add grains
- Keep mash **25 min** at **41C**
- Keep mash **10 min** at **51C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **80C**
- Keep mash **60 min** at **100C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PSZENICZNY STRZEGOM Viking Malt	2.5 kg (49%)	82 %	5
Grain	Słód PILZNEŃSKI Viking Malt	2.3 kg (45.1%)	80 %	4
Grain	Słód KARMELOWY PSZENICZNY Viking Malt	0.3 kg (5.9%)	70 %	75

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	50 min	7.5 %
Boil	Lublin (Lubelski)	20 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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BREWGO WHEAT	Wheat	Dry	7 g	BROWIN
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Extras

Type	Name	Amount	Use for	Time
Spice	Goździki	3 g	Boil	50 min