

Pszeniczne Tenczynek 13 blg (Hallertau)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **42 C**, Time **45 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **45 min** at **42C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 3 kg (41.7%) | 82 % | 4 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 3.5 kg (48.6%) | 80 % | 5 |
| Grain | BESTMALZ - Best Wheat Malt Dark | 0.5 kg (6.9%) | 82 % | 18 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Hallertau Hersbrucker DE | 25 g | 60 min | 4.5 % |
| Boil | Hallertau Tradition DE | 25 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale wb-06 | Wheat | Dry | 12 g | FERMENTIS |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 200 g | Mash | 95 min |