

# Pszeniczne z marakują

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **2.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount     | Yield | EBC |
|-------|------------------------------|------------|-------|-----|
| Grain | słód pszeniczny jasny optima | 3 kg (50%) | 80 %  | 3   |
| Grain | pilznieński optima           | 3 kg (50%) | 82 %  | 2.5 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Hallertau Blanc | 10 g   | 15 min | 9.6 %      |
| Boil    | Hallertau Blanc | 10 g   | 60 min | 9.6 %      |
| Boil    | Hallertau Blanc | 10 g   | 65 min | 9.6 %      |

## Yeasts

| Name    | Type  | Form  | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| WLP 590 | Wheat | Slant | 200 ml | ---        |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | skórka pomarańczy | 75 g   | Boil    | 15 min |

## Notes

- Słód jęczmienny wsypać po drugiej przerwie podczas zacierania.  
*Jul 4, 2024, 4:00 PM*