

# pszenicznik

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (44.4%)   | 81 %  | 4   |
| Grain | Pszeniczny | 2.5 kg (55.6%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnat  | 15 g   | 50 min | 9.3 %      |
| Boil    | Marynka | 15 g   | 30 min | 8.4 %      |
| Boil    | Sybilla | 20 g   | 5 min  | 6.4 %      |

## Yeasts

| Name                                  | Type  | Form  | Amount | Laboratory |
|---------------------------------------|-------|-------|--------|------------|
| lallemand-belgian wit-style ale yeast | Wheat | Slant | 50 ml  | lallemand  |