

# Pszeniczny Jerzyk

- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **6.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (52.1%)	82 %	5
Grain	Strzegom Pilzneński	2 kg (41.7%)	80 %	4
Grain	Biscuit Malt	0.3 kg (6.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10.5 %
Boil	Challenger	15 g	60 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---