

## pszeniczok 3

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 1.7 kg (50%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 1.7 kg (50%) | 80 %  | 4   |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 15 g   | 60 min | 5 %        |

### Yeasts

| Name                             | Type  | Form   | Amount | Laboratory |
|----------------------------------|-------|--------|--------|------------|
| WLP380 - Hefeweizen IV Ale Yeast | Wheat | Liquid | 200 ml | White Labs |