

# Trawnicka pszenica

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 3 kg (75%)     | 85 %  | 4   |
| Grain | Pilzneński                 | 0.5 kg (12.5%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (12.5%) | 79 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 35 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount  | Laboratory |
|---------------|-------|------|---------|------------|
| Safbrew WB-06 | Wheat | Dry  | 12.27 g | Fermentis  |

## Notes

- Dodać słody prz temp. wody 43 °C, Curacao 15g, kolendra 5g 5 min przed końcem gotowania.  
*Aug 5, 2022, 10:45 AM*