

Weselna pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.9 kg (45.2%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (47.6%) | 81 % | 5 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (4.8%) | 80 % | 6 |
| Grain | Strzegom Cooke 40-60 | 0.1 kg (2.4%) | 72 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Zula | 10 g | 60 min | 7.3 % |
| Boil | Hallertau Spalt Select | 5 g | 60 min | 3.3 % |
| Boil | Zula | 5 g | 30 min | 7.3 % |
| Boil | Hallertau Spalt Select | 10 g | 30 min | 3.3 % |
| Aroma (end of boil) | Hallertau Spalt Select | 10 g | 5 min | 3.3 % |

| | | | | |
|---------------------|------|-----|-------|-------|
| Aroma (end of boil) | Zula | 5 g | 5 min | 7.3 % |
|---------------------|------|-----|-------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| Gozdawa Bavarian Wheat 11 | Wheat | Dry | 10 g | --- |