

Pszenica

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **49 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **49C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (40%)	85 %	4
Grain	Briess - Pilsen Malt	4 kg (53.3%)	80.5 %	2
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand German wheat	Wheat	Dry	11 g	Lalbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Kalendarz ziarno	5 g	Primary	8 day(s)