Pszeniczniak 1/17

- Gravity **13.8 BLG**
- ABV **---**
- IBU **17**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **43 C**, Time **10 min**
- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **20 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg *(50.7%)*	85 %	4
Grain	Strzegom Pilzneński	3 kg *(43.5%)*	80 %	4
Grain	Strzegom Karmel 30	0.3 kg *(4.3%)*	75 %	30
Grain	Acid Malt	0.1 kg *(1.4%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	6 %
Boil	Tradition	20 g	15 min	6 %
Boil	Tradition	20 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	500 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.