

## Pszeniczne v3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.3 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.5 kg (32.5%) | 80 %  | 4   |
| Grain | Strzegom Karmel 30          | 0.2 kg (2.6%)  | 75 %  | 30  |
| Grain | Strzegom Pszeniczny         | 4 kg (51.9%)   | 81 %  | 6   |
| Grain | Płatki pszeniczne           | 0.5 kg (6.5%)  | 85 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (6.5%)  | 80 %  | 6   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Simcoe            | 15 g   | 5 min  | 13.2 %     |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory               |
|------------------------|-------|--------|--------|--------------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 150 ml | Fermentum Mobile Starter |

### Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Spice  | Kolendra     | 15 g   | Boil    | 5 min  |
| Fining | Łuska ryżowa | 250 g  | Mash    | 60 min |