

Pszeniczniak

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (50%)	80 %	6
Grain	Viking Pale Ale malt	1.5 kg (37.5%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile