

## #6 Polskie pszeniczne

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny           | 2.7 kg (61.4%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński           | 1.5 kg (34.1%) | 80 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (4.5%)  | 79 %  | 130 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 10 g   | 55 min | 10 %       |
| Boil                | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 0 min  | 4 %        |

### Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 11.5 g | Fermentis  |