

# Cervus Pszeniczne

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **50.6C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (18.7%)	85 %	4
Grain	Pilzneński	1.9 kg (35.5%)	81 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.7%)	75 %	30
Grain	Płatki pszeniczne	2.2 kg (41.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	35 ml	White Labs