

dymiona pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (20.4%)	80 %	3
Grain	Viking Wędzony bukiem	1 kg (20.4%)	82 %	7
Grain	Pilzneński	1 kg (20.4%)	81 %	4
Grain	Pszeniczny	1.7 kg (34.7%)	85 %	4
Grain	Weyermann Caramunich 3	0.2 kg (4.1%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt Select	40 g	50 min	3.9 %
Boil	Hallertau Spalt Select	20 g	5 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Slant	200 ml	Fermentis
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