

# Klasyczna Pszenica

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

## Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1140 liter(s)**
- Total mash volume **1520 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **1140 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **1770 liter(s)** of **76C** water or to achieve **2530 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	190 kg (50%)	81 %	4
Grain	Pszeniczny	190 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5000 g	60 min	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	2000 g	Fermentis