

Kolejowe Pszeniczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 1.4 kg (54.9%) | 82 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (39.2%) | 80 % | 4 |
| Grain | Carabelge | 0.15 kg (5.9%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 7 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|------|--------|------------|
| danstar munich classic | Wheat | Dry | 11.5 g | --- |