

Polska Pszenica

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (49%)	81 %	4
Grain	Pszeniczny	3.5 kg (49%)	85 %	4
Grain	Strzegom Karmel 30	0.15 kg (2.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	25 min	11 %
Boil	Oktawia	25 g	25 min	7.1 %
Boil	lunga	25 g	0 min	11 %
Boil	Oktawia	25 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	1000 ml	Mauribrew