

# pRZenica park

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.2 kg (62.9%) | 81 %  | 6   |
| Grain | Strzegom Pilszeński | 1.3 kg (37.1%) | 80 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Aroma (end of boil) | Magnum            | 10 g   | 5 min  | 13.5 %     |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 5.5 g  | Fermentis  |