

Pszen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **73 C**, Time **45 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **44.8C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **45 min** at **73C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.4 kg (59.3%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.4 kg (34.6%) | 80 % | 4 |
| Grain | Carahell | 0.25 kg (6.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Marynka | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |