

Pszenica

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **47.4 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.7 kg (53.8%)	85 %	4
Grain	Briess - Pilsen Malt	4.3 kg (40.6%)	80.5 %	2
Grain	Carahell	0.6 kg (5.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %
Boil	Tradition	30 g	20 min	6 %
Boil	Mandarina Bavaria	30 g	10 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra ziarno	15 g	Primary	8 day(s)

Do 25 litrów
Kolejne 25 czyste