

pszenica#3

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **7.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **51 C**, Time **25 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **25 min** at **51C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (45.5%)	80 %	4
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (9.1%)	79 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	9.8 %
Boil	Magnat	15 g	5 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	---