

# Pszenica

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **5.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	2.7 kg (55.1%)	80 %	5
Grain	Pszeniczny	2 kg (40.8%)	80 %	4
Grain	Pszczeniczny Karmelowy	0.2 kg (4.1%)	70 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski 2016	29 g	60 min	4 %
Boil	Marynka 2016	10 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11.5 g	Mangrove Jack's