

## pszenica 4

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **7.4**

### 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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **65C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt   | 3.1 kg (59.6%) | 83 %  | 5   |
| Grain | Viking Pilsner malt | 1.8 kg (34.6%) | 82 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.8%)  | 75 %  | 150 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 20 g   | 60 min | 5.2 %      |

### Yeasts

| Name                     | Type  | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| lallemand munich classic | Wheat | Dry  | 11.5 g | ---        |