

# Pszenica

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- Gravity **12.1 BLG**
- ABV ---
- IBU **14**
- SRM **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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (48.5%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (48.5%)	--- %	0
Grain	Weyermann - Carawheat	0.125 kg (3%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	50 min	4.5 %
Boil	Tradition	10 g	20 min	4.5 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12 g	Mauribrew

## Notes

- Pierwsze dwa dni fermentacji w 12-14 st.  
Następnie stopniowe podnoszenie temperatury - do ok 20 st w ciągu tygodnia  
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