

Pszenica 60L

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **2 %**
- Size with trub loss **61.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **2.5 %/h**
- Boil size **65.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **52.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **65.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|------------|-------|-----|
| Grain | Słód pszeniczny | 9 kg (60%) | 82 % | 5 |
| Grain | Pilsner Malt | 6 kg (40%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Admiral | 25 g | 60 min | 13 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 50 ml | Fermentum Mobile |