

## PSZENICA #8

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **3.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **357 liter(s)**
- Total mash volume **459 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**

### Mash step by step

- Heat up **357 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Sparge using **367.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	52 kg (51%)	80.5 %	3.5
Grain	Weyermann - Spelt Malt	50 kg (49%)	79.5 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	160 g	60 min	15.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	2000 ml	White Labs