

# pszeniczka

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.5**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.75 kg (41.2%) | 82 %  | 5   |
| Grain | Pszeniczny           | 2.5 kg (58.8%)  | 85 %  | 4   |

## Hops

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

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 200 ml | Fermentum Mobile |