

# Pszeniczka

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **32.9 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (60%)	85 %	4
Grain	Briess - Pale Ale Malt	4 kg (40%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	90 min	10 %
Boil	Huell Melon	15 g	15 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safbrew