

Pszeniczka new

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Briess - Carapils Malt	1.5 kg (33.3%)	74 %	3
Grain	Pilznieński	1 kg (22.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	10 %
Whirlpool	Mosaic	30 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb06	Wheat	Dry	22 g	---