

# Pszeniczne

- Gravity **17.1 BLG**
- ABV ---
- IBU **35**
- SRM **5.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (32.9%)	85 %	6.5
Grain	Weyermann pszeniczny jasny	4 kg (65.9%)	80 %	4
Grain	słód zakwaszający	0.07 kg (1.2%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	huell melon	30 g	15 min	7 %
Boil	triskel	30 g	15 min	3.9 %
Boil	Marynka	20 g	65 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew