

Pszeniczne

- Gravity **12.1 BLG**
- ABV ---
- IBU **12**
- SRM **3.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **3050 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3050 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **3202.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1575 liter(s)**
- Total mash volume **2100 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **1575 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2152.5 liter(s)** of **76C** water or to achieve **3202.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 275 kg (52.4%) | 81 % | 4 |
| Grain | Pszeniczny | 250 kg (47.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 3500 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb 06 | Wheat | Dry | 500 g | --- |