

# pszeniczne

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- Gravity **10.7 BLG**
- ABV ---
- IBU **16**
- SRM **3.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **49 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **20 min** at **49C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 2.4 kg (64.9%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 1.3 kg (35.1%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 90 min | 4 %        |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| wb06 | Wheat | Dry  | 11 g   | ---        |