

# pszeniczne

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- Gravity **11 BLG**
- ABV ---
- IBU **15**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **76 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **47 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **10 min** at **47C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Pilzneński	1.6 kg (37.2%)	81 %	4
Grain	Carahell	0.2 kg (4.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	10 min	5.5 %
Boil	Tradition	10 g	50 min	5.5 %
Boil	Tradition	10 g	75 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	---