

# pszeniczne

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilsneński viking malt	1.8 kg (40.9%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2.6 kg (59.1%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chmiel spat i perle	20 g	25 min	4.5 %
Aroma (end of boil)	spat i perle	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Wheat	Dry	11.6 g	---