

Pszeniczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.1 kg (59.6%) | 85 % | 4 |
| Grain | Pilzneński | 1.8 kg (34.6%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | hallertauer tradition | 30 g | 60 min | 4.6 % |

Yeasts

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