

Pszeniczne Susełkowe #5

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **43 C**, Time **30 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **45.9C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (66.7%)	83 %	5
Grain	Viking Pilsner Malt	1.5 kg (33.3%)	80 %	3.65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL 2023	13 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale W-68	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryzowa	100 g	Mash	---