

## Pszenicznik 3/17

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **4.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **43 C**, Time **10 min**
- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **20 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Pszeniczny          | 3 kg (45.5%)  | 85 %   | 4   |
| Grain | Strzegom Pilzneński | 3 kg (45.5%)  | 80 %   | 4   |
| Grain | Strzegom Karmel 30  | 0.5 kg (7.6%) | 75 %   | 30  |
| Grain | Acid Malt           | 0.1 kg (1.5%) | 58.7 % | 6   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |