

pszenicznik 6%

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.66 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (40%) | 81 % | 4 |
| Grain | Pszeniczny | 3.5 kg (46.7%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.7%) | 75 % | 30 |
| Grain | łuska ryżowa | 0.5 kg (6.7%) | 1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb-06 | Wheat | Dry | 7 g | slab |