

# Pszzz... enica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **4.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3.5 kg (50.7%) | 80 %  | 6   |
| Grain | Pilzneński                 | 3 kg (43.5%)   | 81 %  | 4   |
| Grain | Zakwaszający               | 0.2 kg (2.9%)  | --- % | --- |
| Grain | Weyermann - Carawheat      | 0.2 kg (2.9%)  | 77 %  | 97  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Styrian Golding   | 30 g   | 60 min | 3.6 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 20 min | 4 %        |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 11 g   | Mauribrew  |