

# Scooby Pszenica

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat Blend	Ale	Slant	150 ml	Wyeast Labs

## Notes

- 1kg płatków skleikowano w stosunku 1:5, dodano do zacieru w temperaturze 60°C  
*Jan 12, 2019, 11:02 AM*