

## W-3 pszeniczne

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- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **4.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **4 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **4 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (48%)	85 %	4
Grain	Pilzneński	1 kg (40%)	81 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (12%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew