

## W029 - Pszeniczne

- Gravity **12 BLG**
- ABV **5 %**
- IBU **12.6**
- SRM **9.2**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.69 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.35 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**
- Temp **100 C**, Time **15 min**

### Mash step by step

- Heat up **16.35 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.69 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.1 kg	84 %	15
Grain	Viking Pilsner Malt Organic	1.9 kg	81 %	9
Grain	Viking Caramel 30	0.25 kg	75 %	79
Grain	CHÂTEAU ACID	0.2 kg	74 %	24

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3.5 %
Boil	Junga	4 g	60 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew Wheat	Wheat	Dry	--- g	DCL/Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Lactic Acid	5 g	Mash	60 min
Spice	Łuska gryczna	200 g	Mash	0 min