

Wiosenna pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **32 C**, Time **10 min**
- Temp **42 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **34C**
- Add grains
- Keep mash **10 min** at **32C**
- Keep mash **30 min** at **42C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (45.2%)	80 %	4
Grain	Pszeniczny	3 kg (52.2%)	85 %	4
Grain	Strzegom Karmel 150	0.15 kg (2.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	30 ml	Wyeast Labs