

# chlebowa pszenica

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **33 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.9 kg (34%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1 kg (37.7%)   | 81 %  | 6   |
| Grain | Strzegom Cookie     | 0.25 kg (9.4%) | 77 %  | 50  |
| Grain | Strzegom Wiedeński  | 0.5 kg (18.9%) | 79 %  | 10  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 5 g    | 20 min | 12 %       |
| Boil    | Oktawia | 15 g   | 15 min | 4 %        |

## Yeasts

| Name                             | Type  | Form | Amount | Laboratory |
|----------------------------------|-------|------|--------|------------|
| Gozdawa - BW11<br>Bavarian Wheat | Wheat | Dry  | 11 g   | ---        |