

Deszczowa pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (57.7%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (38.5%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 70 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safbrew WB-06 | Ale | Dry | 11.5 g | --- |