

## Kolejna pszeniczka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.94 kg (41.9%)	81 %	4
Grain	Pszeniczny	2.31 kg (50%)	80 %	4
Grain	Munich Malt	0.38 kg (8.1%)	80 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	12 %