

## P.37 - Pszeniczne

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **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 **11 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **64C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (40.8%)	80 %	6
Grain	Weyermann - Pilsner Malt	2.2 kg (44.9%)	81 %	5
Adjunct	Chleb pszenno-żytni	0.7 kg (14.3%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	Fermentis