

## 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  |