

Prawdziwa pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **170 liter(s)**
- Trub loss **1 %**
- Size with trub loss **171.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **180.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **134 liter(s)**
- Total mash volume **167.5 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **134 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **70C**
- Sparge using **79.8 liter(s)** of **76C** water or to achieve **180.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 20 kg (59.7%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 12 kg (35.8%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 1.5 kg (4.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 250 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 200 ml | --- |