

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	---