

# Przenica

- Gravity **18.9 BLG**
- ABV ---
- IBU **23**
- SRM **8.6**
- Style **Weizenbock**

## 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 **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Przeniczny	5 kg (69.4%)	70 %	5
Grain	Strzegom Monachijski typ II	1.1 kg (15.3%)	79 %	22
Grain	Pilzneński	1.1 kg (15.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	3.5 %
Boil	lunga	10 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Whet 11	Wheat	Dry	10 g	Gozdowa

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlancki	5 g	Boil	10 min
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