

# Psiwo

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **46C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount           | Yield | EBC |
|-------|-----------------------|------------------|-------|-----|
| Grain | Pszeniczny            | 2.634 kg (62.1%) | 85 %  | 4   |
| Grain | Pilzneński            | 1.406 kg (33.2%) | 81 %  | 4   |
| Grain | Weyermann - Carawheat | 0.2 kg (4.7%)    | 77 %  | 97  |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Tradition    | 25 g   | 60 min | 6 %        |
| Aroma (end of boil) | Nadwiślański | 25 g   | 5 min  | 6 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name     | Amount | Use for | Time   |
|------|----------|--------|---------|--------|
| Herb | Jałowiec | 500 g  | Boil    | 60 min |