

PszeChmielone

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4**
- Style **Weizen/Weissbier**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (47.6%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (47.6%)	80 %	4
Grain	Weyermann - Carapils	0.25 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	15 g	20 min	9.5 %
Aroma (end of boil)	Kohatu	15 g	2 min	7.8 %
Aroma (end of boil)	Huell Melon	15 g	2 min	7.5 %
Aroma (end of boil)	Centennial	15 g	2 min	10.5 %
Dry Hop	Huell Melon	35 g	2 day(s)	7.5 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %
Dry Hop	Sybilla	20 g	2 day(s)	3.5 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	600 ml	AB Mauri

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min