

Pszenic

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------------|-------|-----|
| Grain | Strzegom Żytni | 0.2 kg (5%) | 75 % | 35 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.5%) | 80 % | 6 |
| Grain | Strzegom Pszeniczny | 1.777 kg (44.4%) | 81 % | 5 |
| Grain | Strzegom Pilzneński | 1.773 kg (44.3%) | 80 % | 4 |
| Grain | Strzegom Cooke 40-60 | 0.05 kg (1.3%) | 72 % | 50 |
| Grain | Strzegom Red Activ 30-40 | 0.1 kg (2.5%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4.8 % |
| Boil | Sybilla | 10 g | 30 min | 4.6 % |
| Aroma (end of boil) | Sybilla | 10 g | 5 min | 4.6 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 11 g | --- |