

Pszenica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **8.3**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **41 C**, Time **10 min**
- Temp **44 C**, Time **30 min**
- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **25 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **10 min** at **41C**
- Keep mash **30 min** at **44C**
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **25 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	76 %	35
Grain	Pszeniczny	3 kg (60%)	85 %	4
Grain	Płatki pszeniczne	0 kg	60 %	3
Grain	Płatki owsiane	0 kg	60 %	3
Grain	zakwaszający	0 kg	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11 g	---