

# Pszenica 2024

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4 kg (57.1%)	81 %	6
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	50 g	60 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1 ml	Fermentum Mobile