

# pszenica

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Pszeniczny              | 1.63 kg (53.2%) | 85 %  | 4   |
| Grain | Pilzneński              | 0.85 kg (27.7%) | 81 %  | 4   |
| Grain | Monachijski             | 0.33 kg (10.6%) | 80 %  | 16  |
| Grain | zakwaszający weyerman   | 0.13 kg (4.3%)  | 80 %  | 3.5 |
| Grain | dekstrynowy viking malt | 0.13 kg (4.3%)  | 80 %  | 12  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Nugget | 9.75 g | 50 min | 14 %       |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safAle WB-06 | Wheat | Dry  | 7.48 g | ---        |