

pszenica

- 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	zakwaszajacy 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	---