

Pszenica

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (56.3%)	85 %	4
Grain	Briess - Pilsen Malt	3 kg (37.5%)	80.5 %	2
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	45 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	20 g	fermentis