

pszenica cookie

- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **6.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **10 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **10 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (16.7%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (66.7%)	81 %	6
Grain	Strzegom Cookie	0.5 kg (16.7%)	77 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Nadwiślański	7.5 g	15 min	5.9 %
Dry Hop	Nadwiślański	10 g	3 day(s)	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	---