

# Pszenica jesienna

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **14**
- SRM **6.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **4 %**
- Size with trub loss **44.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **43.6 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **48.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny               | 7 kg (56.1%)   | 82 %  | 5   |
| Grain | Pilznieński                   | 5 kg (40.1%)   | 81 %  | 5   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.47 kg (3.8%) | 79 %  | 130 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 25 g   | 50 min | 8 %        |
| Boil    | Perle | 25 g   | 15 min | 8 %        |

## Yeasts

| Name               | Type  | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| Bavarian Wheat B49 | Wheat | Dry  | 20 g   | Bunkier    |