

pszeniczka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **60 min** at **73C**
- Keep mash **30 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4 kg (72.7%) | 85 % | 4 |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 1.5 kg (27.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Admiral | 10 g | 30 min | 14.3 % |
| Aroma (end of boil) | Admiral | 5 g | 25 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|--------|
| Spice | coriander | 10 g | Boil | 10 min |