

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