

pszeniczka na nowej wodzie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **6.3**
- 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 **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (43.1%)	80 %	4
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5.2%)	79 %	120
Grain	Płatki pszeniczne	0.5 kg (8.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	50 min	6.8 %