

Pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **77 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **84.1C**
- Add grains
- Keep mash **60 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (53.2%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (42.6%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| Wb-06 | Wheat | Dry | 11.5 g | --- |