

Pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **80C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Bestmalz - pszeniczny | 3.7 kg (71.2%) | 82 % | 4 |
| Grain | Viking - pilzneński | 1.5 kg (28.8%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------------------------|--------|--------|------------|
| Boil | goryczkowy Marynka - szyszki własny zbiór | 15 g | 60 min | 10 % |
| Boil | aromatyczny Lubelski - szyszki własny zbiór | 20 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |