

# pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 2.6 kg (54.7%) | 85 %  | 4   |
| Grain | Pilzneński          | 2.1 kg (44.2%) | 81 %  | 4   |
| Grain | Strzegom Karmel 600 | 0.05 kg (1.1%) | 68 %  | 601 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 20 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 30 g   | 30 min | 4.5 %      |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| munich | Wheat | Dry  | 11 g   | ---        |