

# Pszeniczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger      | 1.5 kg (53.6%) | 81 %  | 4   |
| Grain | Briess - Wheat Malt, Red | 1.1 kg (39.3%) | 81 %  | 5   |
| Grain | Platki owsiane           | 0.2 kg (7.1%)  | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 4 g    | 45 min   | 6 %        |
| Boil    | Citra   | 3 g    | 10 min   | 12 %       |
| Dry Hop | Cascade | 5 g    | 3 day(s) | 6 %        |
| Dry Hop | Citra   | 5 g    | 3 day(s) | 12 %       |
| Boil    | Citra   | 2 g    | 45 min   | 12 %       |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 5 g    | ---        |