

# Pszeniczne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **4 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 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 **18.9 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 **13.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	2.96 kg (47%)	81 %	4
Grain	Briess - Wheat Malt, Red	3.34 kg (53%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	8 g	40 min	6 %
Boil	Citra	8 g	10 min	12 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Citra	8 g	3 day(s)	12 %
Boil	Citra	10 g	40 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	10 g	---