

Pszeniczne v3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (32.5%)	80 %	4
Grain	Strzegom Karmel 30	0.2 kg (2.6%)	75 %	30
Grain	Strzegom Pszeniczny	4 kg (51.9%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (6.5%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.5 kg (6.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Simcoe	15 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile Starter

Extras

Type	Name	Amount	Use for	Time
Spice	Kolędra	15 g	Boil	5 min
Fining	Łuska ryżowa	250 g	Mash	60 min