

pszenicznik

- Gravity **13.6 BLG**
- ABV ---
- IBU **12**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **40 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczne	1.5 kg (60%)	80 %	4.5
Grain	piznenski	1 kg (40%)	80 %	2.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	5 g	60 min	7.6 %
Boil	Mandarina Bavaria	5 g	10 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3068	Wheat	Liquid	50 ml	---