

Pszenicznik#56

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Bydgoszcz	3 kg (50.8%)	84 %	4.2
Grain	Pils/ale Bydgoszcz	2.5 kg (42.4%)	80.8 %	4.5
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3 %
Boil	Lublin (Lubelski)	25 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Slant	200 ml	---