

# pszenicznik 6%

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.66 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (40%)	81 %	4
Grain	Pszeniczny	3.5 kg (46.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.7%)	75 %	30
Grain	łuska ryżowa	0.5 kg (6.7%)	1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	7 g	slab