

Pszeniczny Mat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **6.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **47.3C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (29%)	80 %	6
Grain	Viking Pilsner malt	2.5 kg (36.2%)	82 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.2%)	61 %	5
Grain	Carahell	0.5 kg (7.2%)	77 %	26
Grain	Viking Wheat Malt	1 kg (14.5%)	83 %	5
Grain	Karmelowy Jasny 50EBC	0.4 kg (5.8%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	skórka z pomarańczy	200 g	Boil	5 min
Fining	Whirlflock	2.5 g	Boil	5 min