

PSZENIOK vr V

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **16**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **50 C**, Time **60 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **60 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	5 kg (45.5%)	83 %	5
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (4.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ht blanc	30 g	70 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	22 g	Safale
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile