

PszePana

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3 kg (60%)	85 %	4
Grain	Pilznieński	2 kg (40%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Magnat	10 g	1 min	11.2 %

Yeasts

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