

# Puławska pszenica

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.8 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 **10 min**
- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **35 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **46.8 liter(s)** of **76C** water or to achieve **68.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (45.5%)	80 %	7
Grain	Pszeniczny	4 kg (36.4%)	85 %	4
Grain	Simpsons - Maris Otter	2 kg (18.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Dry Hop	Puławski	100 g	4 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand German wheat	Wheat	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Secondary	4 day(s)

Water Agent	Gips	4 g	Mash	70 min
Water Agent	Kwas mlekowy	3 g	Mash	1 min