

Zakwaszona pszenica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **13**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **48 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **30 min** at **48C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (58.8%)	81 %	6
Grain	BESTMALZ - Bestt Pale Ale	1.8 kg (35.3%)	80.5 %	6
Grain	Weyermann - Acidulated Malt	0.3 kg (5.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	70 min	4.5 %

Yeasts

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