Pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4.7**
- 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 **65 min**
- Evaporation rate **9 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **0 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg *(33%)*	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg *(54.9%)*	80 %	6
Grain	Carahell	0.25 kg *(5.5%)*	77 %	26
Grain	Weyermann - Pale Ale Malt	0.3 kg *(6.6%)*	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	15 g	60 min	2.95 %
Boil	Saaz	15 g	30 min	2.95 %
Boil	Saaz	10 g	10 min	2.95 %
Aroma (end of boil)	Loral	14 g	1 min	1.9 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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