

# 1. Pszeniczne (Pabur100)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount       | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Pilzneński Viking Malt (Strzegom) | 2 kg (46.5%) | --- % | 4   |
| Grain | Pszeniczny Viking Malt Strzegom   | 2 kg (46.5%) | --- % | 5   |
| Grain | Płatki owsiane                    | 0.3 kg (7%)  | 60 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 70 min | 4 %        |
| Boil    | Lublin (Lubelski) | 5 g    | 10 min | 4 %        |

## Yeasts

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