

25/25 Pszenicznik - reszta - uwarzony

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **16**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **4 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **57.2 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **57.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **34.5 liter(s)** of **76C** water or to achieve **57.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński - Mep©Pilsner	6.6 kg (53.8%)	81 %	4
Grain	Słód pszeniczny - Mep©Wheat	5.67 kg (46.2%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Lublin (Lubelski)	63 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	20 g	Mangrove Jack's