

## 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 |