

## #6 Polskie pszeniczne

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.7 kg (61.4%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (34.1%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.5%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	55 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %

### Yeasts

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