

# Bawarska pszenica

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **25 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **3 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.7 kg (63.5%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (35.3%)	80 %	4
Grain	Melanoiden Malt	0.05 kg (1.2%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hersbrucker	32 g	80 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's