

Polska Pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **51 C**, Time **15 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **51C**
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (57.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.895 kg (34.5%) | 81 % | 6 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (7.7%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 6.7 % |
| Boil | Tomyski | 5 g | 10 min | 4.9 % |
| Boil | Puławski | 5 g | 10 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 50 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirflok | 0.33 g | Boil | 10 min |