

# Pradawne Pszeniczne

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.5 kg (61.4%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (35.1%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 0.2 kg (3.5%)  | 85 %  | 3   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 22 g   | 45 min | 4.5 %      |
| Boil    | Hallertau | 8 g    | 15 min | 4.5 %      |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 12.5 g | Mauribrew  |