

Przenica

- Gravity **18.9 BLG**
- ABV ---
- IBU **23**
- SRM **8.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Przeniczny | 5 kg (69.4%) | 70 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.1 kg (15.3%) | 79 % | 22 |
| Grain | Pilzneński | 1.1 kg (15.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 3.5 % |
| Boil | lunga | 10 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Bavarian Whet 11 | Wheat | Dry | 10 g | Gozdowa |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------|-----|------|--------|
| Fining | Mech Irlancki | 5 g | Boil | 10 min |
|--------|---------------|-----|------|--------|