

## Psiwo (wzorcowe na kocioł)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **5.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.7 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **5.35 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **30.5 liter(s)**

### Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

### Mash step by step

- Heat up **25.7 liter(s)** of strike water to **46.2C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (58.3%)	85 %	4
Grain	Pilzneński	1.8 kg (37.5%)	81 %	4
Grain	Weyermann - Carawheat	0.2 kg (4.2%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	6 %
Aroma (end of boil)	Nadwiślański	25 g	5 min	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Herb	Jałowiec	500 g	Boil	60 min