

# Pszebanan

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **4.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (46.9%)	83 %	5
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik SKARE	Wheat	Liquid	10 ml	Własne

## Extras

Type	Name	Amount	Use for	Time
Spice	Banan	3000 g	Secondary	4 day(s)
Flavor	Laktoza	500 g	Boil	15 min