

# Pszenenicznik

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **7**
- SRM **7.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **63 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **68C**
- Keep mash **60 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (58.1%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (34.9%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (7%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %

## Yeasts

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