

Pszenica

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **49 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **49C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pszeniczny | 3 kg (40%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 4 kg (53.3%) | 80.5 % | 2 |
| Grain | Biscuit Malt | 0.5 kg (6.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 33 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|------|--------|------------|
| Lallemand German wheat | Wheat | Dry | 11 g | Lalbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|----------|
| Spice | Kalendarz ziarno | 5 g | Primary | 8 day(s) |