

# Pszenica 12

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.5 kg (35%)	79 %	22
Grain	Pszeniczny	6.5 kg (65%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	21 g	Fermentis