

## PSZENICA #8

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **3.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **357 liter(s)**
- Total mash volume **459 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**

### Mash step by step

- Heat up **357 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Sparge using **367.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount      | Yield  | EBC |
|-------|--------------------------|-------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 52 kg (51%) | 80.5 % | 3.5 |
| Grain | Weyermann - Spelt Malt   | 50 kg (49%) | 79.5 % | 5   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 160 g  | 60 min | 15.6 %     |

### Yeasts

| Name                          | Type  | Form   | Amount  | Laboratory |
|-------------------------------|-------|--------|---------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Liquid | 2000 ml | White Labs |