

Pszenica

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **12**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.4 liter(s)**
- Total mash volume **44.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **33.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 3.94 kg (35.4%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 5 kg (44.9%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 1.75 kg (15.7%) | 75 % | 30 |
| Grain | Weyermann - Acidulated Malt | 0.44 kg (4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 70 g | 60 min | 3.5 % |