

pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (43.9%)	80 %	4
Grain	Pszeniczny	3 kg (52.6%)	85 %	4
Grain	BESTMALZ - Best Melanoidin Light	0.2 kg (3.5%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1200 ml	Fermentum Mobile