

# Pszenica majowa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **6.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **4 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	6.5 kg (58.8%)	82 %	5
Grain	Pale Ale Malteurop	4.5 kg (40.7%)	80 %	7
Grain	Strzegom pszenica prażona	0.05 kg (0.5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.1 %
Boil	Lublin (Lubelski)	25 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Slant	1500 ml	Bunkier

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	25 g	Boil	10 min