

# Pszeniczka na szybko

- Gravity **12.9 BLG**
- ABV ---
- IBU **12**
- SRM **6.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **66.5 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **40 min** at **66.5C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	1.7 kg (35.9%)	85 %	5
Grain	Briess - Pilsen Malt	2 kg (42.2%)	80.5 %	2
Grain	pale amber	0.5 kg (10.6%)	73 %	65
Grain	Płatki owsiane	0.285 kg (6%)	85 %	3
Adjunct	syrop z dzikiej róży	0.25 kg (5.3%)	79 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	21 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
jakieś hefe ze 100 mostów	Wheat	Slant	300 ml	---