

# Pszeniczne 1

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **43 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **70C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (50%)	80 %	7
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	4 g	60 min	14.1 %
Boil	Magnum	13 g	60 min	11.5 %
Dry Hop	Lublin (Lubelski)	5 g	9 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	250 ml	Fermentis