

# Pszeniczne

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **38.5 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (45.5%) | 80 %  | 4   |
| Grain | Pszeniczny          | 5 kg (45.5%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30  | 1 kg (9.1%)  | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 60 min | 9.3 %      |
| Aroma (end of boil) | Chinook | 20 g   | 15 min | 9.3 %      |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry  | 23 g   | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                 |      |      |        |
|--------|-----------------|------|------|--------|
| Spice  | kolendra        | 60 g | Boil | 10 min |
| Flavor | curacao         | 40 g | Boil | 10 min |
| Herb   | trawa cytrynowa | 40 g | Boil | 10 min |