

pszeniczne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.4**
- 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 **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **78 C**, Time **5 min**
- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4 kg (55.2%) | 85 % | 4 |
| 2021 bestmalz | | | | |
| Grain | Pilzneński | 2.5 kg (34.5%) | 81 % | 4 |
| Grain | Carabody | 0.5 kg (6.9%) | 75 % | 10 |
| Grain | Acidulated BESTMALZ | 0.25 kg (3.4%) | 76 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 20 g | 60 min | 5 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|-------|--------|--------|------------|
| Gwoździe | Wheat | Liquid | 100 ml | --- |