

# Pszeniczne

- Gravity **10.6 BLG**
- ABV ---
- IBU **11**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **67.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **44.9 liter(s)** of **76C** water or to achieve **67.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 6 kg (66.7%) | 85 %  | 4   |
| Grain | Pilsner (2 Row) Ger | 3 kg (33.3%) | 81 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 40 g   | 60 min | 5.4 %      |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 20 g   | Mangrove Jack's |

## Notes

- Warka podzielona na 2 fermentory po 25L  
Nov 4, 2015, 1:56 PM