

# Pszeniczne 30.06.23

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (57.7%)	83 %	5
Grain	Viking Pilsner malt	2 kg (38.5%)	82 %	4
Grain	Oats, Malted	0.2 kg (3.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	10 g	60 min	5 %
Boil	Belma	10 g	60 min	9.4 %
Aroma (end of boil)	Belma	10 g	15 min	9.4 %
Aroma (end of boil)	Hersbrucker	20 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa