

# Pszeniczne

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **3.5**
- 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 **68 C**, Time **20 min**
- Temp **71 C**, Time **30 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 **20 min** at **68C**
- Keep mash **30 min** at **71C**
- 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	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.1 %
Dry Hop	Lublin (Lubelski)	10 g	7 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
06	Wheat	Dry	11.5 g	---