

# Pszeniczne Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Jasny - Weyermann	2 kg (66.7%)	82 %	4
Grain	Pale Ale - Weyermann	1 kg (33.3%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition PL	15 g	60 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	1 g	Fermentis