

# PSZENIOK vr III

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **30.9 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	5 kg (55.6%)	83 %	5
Grain	Viking Pilsner malt	3 kg (33.3%)	82 %	4
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	70 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	4 g	Mash	0 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- dekokcja 1 warowa  
40 stopni - 20 min  
65 - 30 min  
72 - 30 min  
gotowanie - 10 min

do wody wysładzającej 4 ml kwasu mlekowego ph wody 5.4- 5.5  
wodoa do wysładzania 76 stopni  
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