Pszenica wigilijna

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **4 %**
- Size with trub loss **44.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **46.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.2 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **48.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	7 kg *(63.6%)*	82 %	5
Grain	Lager Malteurop	4 kg *(36.4%)*	81 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	50 min	8 %
Boil	Perle	25 g	15 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat B49	Wheat	Dry	20 g	Bunkier