

# Pszeniczne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **46.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (80%)	83 %	5
Grain	Viking Pilsner malt	0.5 kg (20%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Banana Split WHC Lab	Wheat	Dry	11 g	Whc lab