#17 pszeniczne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **7.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	1 kg *(13.7%)*	--- %	5
Grain	Strzegom Pilzneński	1.5 kg *(20.5%)*	80 %	3.5
Grain	Strzegom Wiedeński	0.5 kg *(6.8%)*	79 %	10
Grain	Pszeniczny	3.8 kg *(52.1%)*	85 %	4
Grain	karmelowy 100	0.5 kg *(6.8%)*	78 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Citra	20 g	10 min	12 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Wheat	Dry	11.5 g	---