Pszenica deszczowa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **4 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	6 kg *(60%)*	82 %	5
Grain	Pale Ale Malteurop	4 kg *(40%)*	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	8.7 %
Boil	Marynka	20 g	10 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Slant	700 ml	Bunkier