

#18 Pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **45 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **40 min** at **45C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (34.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (34.5%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1.2 kg (20.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (10.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| WB-06 | Ale | Dry | 10.5 g | --- |

Notes

- Zacierany w 44st sam pszeniczny.
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