

#26 Pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **45 C**, Time **60 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 6.1 kg (70.1%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2.6 kg (29.9%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 37.5 g | 60 min | 8 % |
| Aroma (end of boil) | Mandarina Bavaria | 15 g | 15 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------------------------------------------------------------------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 2000 ml | Fermentum Mobile |
| Starter 2 litry - z jednej fiołki przeterminowanej (jakieś 18 miesiecy po terminie) + z dna butelki innego piwa | | | | |