

#34 Letnia Pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	30 min	9.3 %
Aroma (end of boil)	Callista	20 g	5 min	3.9 %
Whirlpool	Hallertau Blanc	15 g	5 min	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale WB-06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	1.2 g	Mash	---
Water Agent	sól epton	2 g	Mash	---
Water Agent	sól	1.2 g	Mash	---
Water Agent	chlerek wapnia 33%	4.5 g	Mash	---

Water Agent	kwask mlekowy	5 g	Mash	---
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Notes

- woda źródlana 1.5 l Saguaro Lidl
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=CNXNM8B>
<https://learningtohomebrew.com/best-water-profile-for-hefeweizen-beer/>
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