

# Psszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **13.5 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **46 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **50.1C**
- Add grains
- Keep mash **20 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	2 kg (37%)	80 %	4
Grain	Pszeniczny 3,5-6,5 EBC Viking Malt	1.8 kg (33.3%)	80 %	5
Grain	Pszenica niesłodowana	1.6 kg (29.6%)	70 %	3

Kleikowanie 64°C, 20 min

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile

Te poszły

Wyeast 3068	Wheat	Liquid	100 ml	Wyeast
Wyeast 3638	Wheat	Liquid	200 ml	Wyeast
Najlepsze				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	8 g	Mash	53 min
Flavor	Skórki pomarańczy i cytryny	200 g	Boil	15 min
Other	Chłodnica	1 g	Boil	20 min
Water Agent	Kwas l-askorbinowy	4 g	Bottling	---

## Notes

- <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>  
*Feb 22, 2019, 7:38 PM*
- Przerwa ferulowa (44°C) przy pH > 5.7, czyli zakwasić dopiero po tej przerwie.  
*Feb 24, 2019, 3:17 PM*
- Mniej wody do wysładzania - będzie podbicie pod sitko - o ile wysładzanie w wiadrze.  
*Feb 24, 2019, 3:39 PM*
- Woda 50:50 RO i mienral tesco  
*Mar 23, 2019, 8:50 AM*