

# Psze-ślub

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (50%) | 85 %  | 3.5 |
| Grain | Pilzneński | 3 kg (50%) | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 9.1 %      |

## Yeasts

| Name                                     | Type | Form   | Amount | Laboratory  |
|--|------|--------|--------|-------------|
| Wyeast - 3068<br>Weiherstephan<br>Weizen | Ale  | Liquid | 30 ml  | Wyeast Labs |

Zadać w 12st i powoli podnosić temp

## Notes

- - 44°C do 40°C - 30 min (podczas dekokcji temp. spadła poniżej 40°C)

Dekokt 64-63°C 45min,

72°C-15min

Reszta:

Gotowanie 15min w 52st

Po dolaniu dekoktu 64-63°C 30min,

72°C 30min,

76°C 1min

Drożdże zadać na 12st

Fermentacja w 17-19st przez 14 dni

Ok 200g gluko na 25l

May 8, 2021, 5:06 PM