

Pszenica ciemniej

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **6.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Wheat Malt	2 kg (35.5%)	85 %	14
Grain	Weyermann Monachiski I	2 kg (35.5%)	80 %	16
Grain	Viking Vienna Malt	1 kg (17.7%)	79 %	7
Grain	Weyermann - Acidulated Malt	0.14 kg (2.5%)	65 %	6
Grain	Viking Wheat Malt	0.5 kg (8.9%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	28 g	60 min	8 %
Boil	Fuggles	30 g	25 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Łuska Ryżowa	150 g	Mash	5 min

Notes

- Chmiel szyszka mieszanka cascade usa ok. 6 % plus chinook usa ok.12 %. Zakładam około 8 % alfa kwasów.
Apr 29, 2023, 1:17 PM
- Goryczka uzyskana z szyszki chmielu słabo wyczuwalna wymusiła dodanie chmielu w granulacie jak w przepisie.
May 3, 2023, 10:17 AM