

Pszeniczne nr 5?

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (46.2%)	81 %	6
Grain	Weyermann - Carared	0.1 kg (1.5%)	75 %	45
Grain	Oats, Flaked	0.4 kg (6.2%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	7.7 %
Boil	Cascade	30 g	0 min	7.7 %
Dry Hop	Cascade	50 g	3 day(s)	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	1000 ml	Mauribrew

Notes

- Warzone 13.04. Warka nr 30. Wyszło 25l - 12 blg. Zjedzone do 3 BLG - bardzo dobre!

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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