

Pszeniczne wer.2 by Bacherek Home Brewery

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **8**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (45.9%)	85 %	4
Grain	Pszenica niesłodowana	0.5 kg (9.2%)	75 %	3
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (36.7%)	81 %	4
Grain	Melanoiden Malt	0.2 kg (3.7%)	80 %	39
Grain	Weyermann - Acidulated Malt	0.25 kg (4.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	33 g	60 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Other	łuska	100 g	Mash	1 min
Spice	kolendra	8 g	Boil	10 min