

Pszeniczne z wiśniami v1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **6.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.5 kg (47.9%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2.7 kg (37%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (11%) | 79 % | 16 |
| Grain | Carawheat (GR) | 0.3 kg (4.1%) | 68 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Blanc | 10 g | 40 min | 9 % |
| Boil | Hallertau Mittelfruh | 25 g | 20 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany - wiadro 25 litrów - 7 dni gęstwa - I zbiór | Wheat | Slant | 120 ml | Fermentum Mobile |

Notes

- Eksperyment z zacieraniem prawie "na lenia". Dodałem tylko przerwę ferulikową. To piwo owocowe więc Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

trudno powiedzieć czy będzie to miało jakikolwiek wpływ na efekt końcowy.
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