

Pszenicznik

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny optima	2.5 kg (55.6%)	82.2 %	4
Grain	Pilzneński optima	2 kg (44.4%)	82.6 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	20 g	60 min	4.3 %
Boil	Lublin (Lubelski)	15 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	1100 ml	ruszone z soli

Notes

- drożdże z soli od Daniela, ruszone w 2 stopniowym w starterze, drugi stopień kręcony 1,5 dnia
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