

# Pszeniczny Karmelek

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **10.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny         | 1 kg (39.2%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński         | 1 kg (39.2%)   | 80 %  | 3   |
| Grain | Weyermann - Carawheat       | 0.5 kg (19.6%) | 77 %  | 110 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (2%)   | 80 %  | 6   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Sybilla | 15 g   | 60 min | 4.5 %      |
| Boil                | mosaic  | 5 g    | 10 min | 11.5 %     |
| Aroma (end of boil) | mosaic  | 10 g   | 0 min  | 11.5 %     |
| Aroma (end of boil) | Summit  | 10 g   | 0 min  | 14.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |        |        |     |
|------------------------|-------|--------|--------|-----|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | --- |
|------------------------|-------|--------|--------|-----|

### Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Fining | whirfloc | 5 g    | Boil    | 5 min |

### Notes

- zacieranie dwuwarowe  
*May 8, 2020, 3:48 PM*