

# Pszeniczny lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (49.6%)	85 %	4
Grain	Weyermann - Vienna Malt	1 kg (16.5%)	81 %	8
Grain	Strzegom Pilzneński	1 kg (16.5%)	80 %	4
Grain	Carahell	0.5 kg (8.3%)	77 %	26
Grain	Melanoiden Malt	0.2 kg (3.3%)	80 %	39
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6
Adjunct	Łuska ryżowa	0.25 kg (4.1%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	3.7 %
Boil	Marynka	15 g	60 min	7.9 %
Boil	Premiant	5 g	60 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	Fermentis

## Notes

- Dobór chmieli przypadkowy. To co było.  
*Mar 8, 2024, 10:14 AM*