

Pszeniczny listopad

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (60%)	81 %	6
Grain	Colorado Pale Malt (2 Row) US	2 kg (40%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	45 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11.5 g	Mauribrew

Notes

- Warka 19. Gęstość początkowa 11 BLG, warzone 23.09. Zacieranie dekokcyjne 1-warowe (63-72-100). Gęstość końcowa 3 Bg, butelkowane 07.10. bardzo fajnie si e zapowiada.
Sep 25, 2017, 7:37 PM