

# 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.  
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