

PszePiwo 3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **60 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|--------|-----|
| Grain | Weyermann® Stód pszemiczny | 2.7 kg (60%) | 82 % | 4 |
| Grain | Weyermann® Extra Pale Premium Pilsner Malt | 1.8 kg (40%) | 80.5 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 30 g | 60 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Fermentis W-68 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Sól epsom | 2 g | Mash | 30 min |
| Water Agent | Chlorek wapnia | 1 g | Mash | 30 min |

| | | | | |
|-------------|-----------------|-----|------|--------|
| Water Agent | Chlorek magnezu | 3 g | Mash | 30 min |
|-------------|-----------------|-----|------|--------|

Notes

- Ca-81.9/Mg-23.4/Na-6/Cl-65.7/SO4-38.7/HCO3-nie wiem/

Fermentacja:

17°C - 3 dni

18,5°C - 3 dni

20°C - 5 dni

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