

## Zen v2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **10.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.5 kg (80.9%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	16
Grain	Caraaroma	0.3 kg (4.4%)	78 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Boil	Hersbrucker	30 g	0 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Ananas	100 g	Primary	14 day(s)
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## Notes

- Podgrzewam wodę 46st C dodaję pszeniczny i trzymam 20min na 44st C. Podgrzew do 65st C i dodaję resztę słodów. Trzymam 45min 63stC. Potem 72st C 20min i wygrzew 78st C.

Starter 1l 24h  
*Sep 26, 2017, 12:20 AM*