

Psszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **13.5 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **46 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **50.1C**
- Add grains
- Keep mash **20 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	2 kg (37%)	80 %	4
Grain	Pszeniczny 3,5-6,5 EBC Viking Malt	1.8 kg (33.3%)	80 %	5
Grain	Pszenica niesłodowana	1.6 kg (29.6%)	70 %	3
Kleikowanie 64°C, 20 min				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile
Te poszły				

Wyeast 3068	Wheat	Liquid	100 ml	Wyeast
Wyeast 3638	Wheat	Liquid	200 ml	Wyeast
Najlepsze				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	8 g	Mash	53 min
Flavor	Skórki pomarańczy i cytryny	200 g	Boil	15 min
Other	Chłodnica	1 g	Boil	20 min
Water Agent	Kwas l-askorbinowy	4 g	Bottling	---

Notes

- <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>
Feb 22, 2019, 7:38 PM
- Przerwa ferulowa (44°C) przy pH > 5.7, czyli zakwasić dopiero po tej przerwie.
Feb 24, 2019, 3:17 PM
- Mniej wody do wysładzania - będzie podbicie pod sitko - o ile wysładzanie w wiadrze.
Feb 24, 2019, 3:39 PM
- Woda 50:50 RO i mienral tesco
Mar 23, 2019, 8:50 AM