

# Pszenickowiec Ryeau

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.8**
- 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 **9 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **42 C**, Time **120 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **120 min** at **42C**
- Keep mash **60 min** at **68C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (52.1%) | 81 %  | 4   |
| Grain | Żytni             | 2 kg (41.7%)   | 85 %  | 8   |
| Grain | Płatki pszeniczne | 0.3 kg (6.3%)  | 85 %  | 3   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 25 g   | 60 min | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |

## Notes

- słód żytni i płatki wsypać do 1:3l wody i skleikować (zagotowania i gotować 10 minut) Dodać uzyskany wrzątek, do kadzi głównej, po zakończeniu przerwy ferulikowej (dekocja amerykańska - cereal mash). Podgrzać płomieniowo do uzyskania przerwy w temp. 72 stopie.  
*Dec 8, 2016, 12:59 AM*