

Polska Pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (38.5%)	70 %	4
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Płatki pszeniczne	1.4 kg (21.5%)	70 %	3
Grain	Płatki owsiane	0.2 kg (3.1%)	70 %	3
Grain	Płatki jęczmienne	0.4 kg (6.2%)	70 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	9.8 %
Aroma (end of boil)	Oktawia	10 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min
Other	Wirlflock	0.1 g	Boil	10 min

Notes

- Warka 21-07-2019 gęstość przed gotowaniem 11 blog. Płatki ryżowe 100 g na MO.
Trochę tabletki wirlflock na 10 minut.
Prawdopodobnie na cichą podzielę na dwie Warki i do jednej pójda truskawki na cichą.
23-07-2019 5 blg fermentacja w 30 c.
24-07-2019- 5 blg
Zlane na cichą pobrana gęstwa 2019-07-29
Dodane do 11 l 700 g truskawek 2019-07-30
2019-08-01 do drugiego fermentora 11 l 30 g Styrian Golding i 30 Styrian Cardinal lubelski 20g Amarillo 10 g.
2019-08-06 do butelek plus 65 g glukozy
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