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® Słód pszeniczny	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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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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