

PszePiwo

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	2 kg (47.6%)	80 %	4
Grain	Słód pszeniczny	2.2 kg (52.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	3.8 %
Boil	Lublin (Lubelski)	10 g	20 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

Notes

- Problem z filtracją brzezki, kilka razy mieszana.
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