

#26 Pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **45 C**, Time **60 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	6.1 kg (70.1%)	81 %	6
Grain	Strzegom Pilzneński	2.6 kg (29.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	37.5 g	60 min	8 %
Aroma (end of boil)	Mandarina Bavaria	15 g	15 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	2000 ml	Fermentum Mobile
Starter 2 litry - z jednej fiołki przeterminowanej (jakieś 18 miesiecy po terminie) + z dna butelki innego piwa				