#32 Jasne Pszeniczne (hefeweizen)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **46.6 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-5.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(45.1%)*	81 %	4
Grain	Pszeniczny	3.5 kg *(52.6%)*	85 %	4
Grain	Monachijski	0.15 kg *(2.3%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Wheat	Dry	11.5 g	---

Notes

- zacieranie w temp 65'C dłuższe o 10minut czyli łącznie 70 minut
  pomiar OG przed gotowaniem 1.041
  GO końcowe 1.048
  wyszło 28L, do fermentora wlałem 25.5L pozostałe 2.5L musiałem wylać.
  Apr 12, 2020, 9:27 PM
- 25.04.2020 - OG 1.008
  28.04.2020 - OG 1.008 piwo zlane do butelek z dodatkiem 4g cukru na 0.5L.
  Apr 25, 2020, 6:45 PM

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