

Moja pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny crystal	0.5 kg (10.4%)	85 %	4
Grain	Pszeniczny	2 kg (41.7%)	85 %	4
Grain	Pilzński	2 kg (41.7%)	81 %	4
Grain	Carawheat (GR)	0.2 kg (4.2%)	68 %	79
Grain	Zakwaszający	0.1 kg (2.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	45 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile