

Pogodny Żniwiarz - pszeniczne

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.13 kg (59.5%)	85 %	4
Grain	Pilzneński	1.45 kg (40.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	12.75 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian wheat - gozdawa	Wheat	Dry	9.35 g	---

Notes

- W 44 'C tylko sód pszeniczny
May 9, 2020, 5:37 PM