

Prawdziwe Pszeniczne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.5 kg (59.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (35.7%) | 80 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (4.8%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|--------|--------|-------------|
| Wyeast - 3068 Weihenstephan Weizen | Wheat | Liquid | 150 ml | Wyeast Labs |

Notes

- Oryginalny przepis z twojbrowar.pl - podstawa do modyfikacji
Temperatura fermentacji początkowa ok 20 pod koniec na ostatnie 3 - 4 dni ok 22 aby siarkę zjadły drożdże - piwo bardzo dobre :)

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