

# Psszenica 3.1 mini

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1 kg (32.9%)	80.5 %	3
Grain	Weyermann pszeniczny jasny	1 kg (32.9%)	80 %	6
Grain	Pszenica niesłodowana	0.5 kg (16.4%)	60 %	3
Kleikowanie 68°C i luz, 20 min. Gotowanie 10 min.				
Grain	Płatki owsiane błyskawiczne	0.4 kg (13.2%)	70 %	4
Grain	Łuska ryżowa sterylizowana	0.14 kg (4.6%)	1 %	1
Na mash out				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	5 g	Mash	30 min
Po przerwie ferulikowej!!!!!!				