

Pszenica torfowa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt Wędzony Dębem	1 kg (26.6%)	83 %	10
Grain	Viking Wheat Malt	0.7 kg (18.6%)	83 %	5
Grain	Viking Malt Wędzony Torfem	0.35 kg (9.3%)	81 %	10
Grain	Weyermann - Pilsner Malt	1 kg (26.6%)	81 %	5
Grain	Weyermann - Vienna Malt	0.5 kg (13.3%)	81 %	8
Grain	Weyermann - Acidulated Malt	0.06 kg (1.6%)	65 %	6
Grain	Płatki owsiane błyskawiczne	0.15 kg (4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL szyszka własna	20.45 g	60 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB - 06	Ale	Dry	7.84 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Łuska Ryżowa	102.27 g	Mash	5 min

Notes

- Ważenie poza programem 30 VIII 2022, nastaw 17.5 L. 11,2 Plato (ref.) oraz 10,2 Plato (spławik). Ze względu na niewiedzę co do zawartości alfa kwasów użytego chmielu, próba smakowa i doświadczenie sugeruje wstępne IBU w zakresie 15-20.
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