

Pszeniczne (04.02.2016)

- Gravity **12.9 BLG**
- ABV ---
- IBU **12**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	5 kg (94.3%)	81 %	6
Grain	Strzegom Pilzneński	0.3 kg (5.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat BW11	Wheat	Dry	10 g	Gozdawa

Notes

- Warka 7
warzenie - 04.02.2016 (wyszło 25l brzezki o 12,5 BLG)
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