

Pszeniczne

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **42 C**, Time **40 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **40 min** at **42C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (47.1%) | 85 % | 4 |
| Grain | Weyermann - Carawheat | 0.25 kg (5.9%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 90 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| BrewGO WHEAT | Wheat | Dry | 7.5 g | --- |

Notes

- Wyszło :D
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