

Pszeniczne z wiśniami drożdże Gwoździe i Banany 29-01-2022 r.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **8.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	4 kg (50%)	30 %	3
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.7 kg (33.8%)	80 %	4
Grain	Weyermann - Vienna Malt	1 kg (12.5%)	81 %	8
Grain	Caramel/Crystal Malt - 120L	0.3 kg (3.8%)	72 %	236

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	40 min	9 %
Boil	Hallertau Mittelfruh	25 g	20 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany - wiadro 25 litrów - 7 dni gęstwa - I zbiór	Wheat	Slant	120 ml	Fermentum Mobile
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Notes

- Start w 14 stopniach i tak codziennie o 1-2 aż do 18 na 1 dzień i potem 20 na 7 dni. 3kg owoców po 4 dniach.
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