

pszenicznik weselny

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (46.2%)	85 %	4
Grain	Castle Malting - Pilsneński 6-rzędowy	6.5 kg (50%)	80 %	5
Grain	Carahell	0.5 kg (3.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	25 g	AB Mauri

Notes

- Chcemy iść bardziej w banany, za życzeniem klientki, więc drożdże zadamy do brzezki o temperaturze 13 stC, fermentor włożymy do lodówki z zadaną temperaturą 18 st C, po około tygodniu można podnieść do 20-21 st C na sam koniec. Bez cichej.
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