

Pszeniczny Karmelek

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **10.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (39.2%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (39.2%)	80 %	3
Grain	Weyermann - Carawheat	0.5 kg (19.6%)	77 %	110
Grain	Weyermann - Acidulated Malt	0.05 kg (2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	4.5 %
Boil	mosaic	5 g	10 min	11.5 %
Aroma (end of boil)	mosaic	10 g	0 min	11.5 %
Aroma (end of boil)	Summit	10 g	0 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	5 g	Boil	5 min

Notes

- zacieranie dwuwarowe
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