

# PSZENIOK vr VII BRAK PSZENICY

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **40 C**, Time **25 min**
- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **25 min** at **40C**
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt          | 4.6 kg (46.9%) | 83 %  | 7   |
| Grain | Viking Pilsner malt        | 4 kg (40.8%)   | 82 %  | 4   |
| Grain | Płatki owsiane             | 0.5 kg (5.1%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne          | 0.5 kg (5.1%)  | 85 %  | 3   |
| Grain | Strzegom Monachijski typ I | 0.2 kg (2%)    | 79 %  | 16  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Junga | 25 g   | 70 min | 10 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 10 ml  | Fermentum Mobile |