

Scooby Pszenica

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **40 C**, Time **30 min**
- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - Bavarian Wheat Blend | Ale | Slant | 150 ml | Wyeast Labs |

Notes

- 1kg płatków skleikowano w stosunku 1:5, dodano do zacieru w temperaturze 60°C
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