

## #32 Jasne Pszeniczne (hefeweizen)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **46.6 liter(s)**

### Steps

- Temp **55 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **39.9 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-5.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński  | 3 kg (45.1%)   | 81 %  | 4   |
| Grain | Pszeniczny  | 3.5 kg (52.6%) | 85 %  | 4   |
| Grain | Monachijski | 0.15 kg (2.3%) | 80 %  | 16  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |

### Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale wb-06 | Wheat | Dry  | 11.5 g | ---        |

### Notes

- zacieranie w temp 65°C dłuższe o 10 minut czyli łącznie 70 minut  
pomiar OG przed gotowaniem 1.041  
GO końcowe 1.048  
wyszło 28L, do fermentora wlałem 25.5L pozostałe 2.5L musiałem wylać.  
*Apr 12, 2020, 9:27 PM*
- 25.04.2020 - OG 1.008  
28.04.2020 - OG 1.008 piwo złane do butelek z dodatkiem 4g cukru na 0.5L.  
*Apr 25, 2020, 6:45 PM*