

4 Król z pszenicą

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **48.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.25 kg (55.6%)	83 %	5
Grain	Viking Pilsner malt	1 kg (44.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	15 g	40 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

Notes

- Filtracja i wysładzanie
 - złóże ma sie ułożyć 15-30
 - nie można się wychłodzić
 - nie można wyschnąć
 - Fermentacja
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- max 21
-zalecane 18
- zadac 12 fermentowac 18
nasze drozdze 18-30
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