

ATMAT Pszeniczne 2.0

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (57.7%)	81 %	6
Grain	Strzegom Pilzneński	1.7 kg (32.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	60 min	10.7 %
Boil	Lublin (Lubelski)	15 g	20 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

Notes

- pH zacieru powinno wynosić ok. 5,7
Jan 11, 2020, 9:08 PM