

FRANZISKANER - Pszeniczne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.5 kg (63.6%)	80 %	6
Grain	Weyermann - Pilsner Malt	2 kg (36.4%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	10 g	20 min	3 %
Boil	Hersbrucker	20 g	60 min	3 %
Boil	Hallertau Spalt Select	30 g	30 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	PIECZONY BANAN	2000 g	Secondary	7 day(s)

Notes

- Piwo pszeniczne bez/lub z pieczonymi bananami. Doskonale sprawdzają się jako dodatek smakowy do podbicia efektu.
Oct 9, 2020, 9:43 PM