

Górska pszenica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **5.1**
- 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 **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 2.6 kg (48.1%) | 82 % | 4 |
| Grain | Weyermann - Pilsner Malt | 2 kg (37%) | 81 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (11.1%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 60 min | 17.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|--------|-------------|
| Wyeast - 3068 Weihenstephan Weizen | Wheat | Slant | 140 ml | Wyeast Labs |

Notes

- Gęstwa ze 21.01.2023 - ok 140ml na estry. Fermentacja ok 18.5C przez 3 dni potem do 22C na trzy dni - potem cicha
Wyszło z łuską ryżową i przy gotowaniu bez pokrywki ok 20L 15BRIX
Apr 20, 2023, 9:46 AM