

# Nilfgaardzka Pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **92.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **44 C**, Time **60 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **60.6 liter(s)** of **76C** water or to achieve **92.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount     | Yield | EBC |
|-------|---------------------------|------------|-------|-----|
| Grain | Pszeniczny                | 8 kg (50%) | 85 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 8 kg (50%) | 85 %  | 7   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | mittelfruh | 30 g   | 60 min | 4 %        |
| Boil    | Ella (AUS) | 30 g   | 60 min | 14.6 %     |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 25 g   | Mauribrew  |
| safale wb-06          | Wheat | Dry  | 11.5 g | Safale     |

## Notes

- 3 L zacieru zagotowane, aby oddać efekt dekokcji na koniec przerwy w 62C.

Dwa fermentory zadane Mauribrew Weiss, jeden Safale wb-06  
May 10, 2018, 7:12 PM