

Psszenica 2.0

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **49 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **5 min** at **49C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------------|---------------------------------------|----------------|-------|-----|
| Grain | Pilzneński 3,2-4,5 EBC Viking Malt | 2 kg (34.8%) | 80 % | 4 |
| Grain | Pszeniczny jasny 3,5-6 | 1.8 kg (31.3%) | 82 % | 5 |
| Grain | Pszenica niestodowana | 1 kg (17.4%) | 70 % | 3 |
| Kleikowanie 64°C, 20 min | | | | |
| Grain | Płatki pszeniczne błyskawiczne | 0.4 kg (7%) | 70 % | 4 |
| Grain | Płatki żytnie błyskawiczne | 0.4 kg (7%) | 70 % | 4 |
| Grain | Łuska ryżowa sterylizowana | 0.15 kg (2.6%) | 1 % | 1 |
| Na mash out | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 18 g | 50 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |
| Te poszły | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 10 g | Mash | 30 min |
| Other | Chłodnica | 1 g | Boil | 15 min |

Notes

- Woda 50:50 Tesco:RO
Apr 14, 2019, 8:12 PM
- <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>
May 6, 2019, 3:16 PM
- Przerwa ferulowa (44°C) przy pH > 5.7, czyli zakwasić dopiero po tej przerwie.
May 6, 2019, 3:16 PM