

Psszenica 3.3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **3 %**
- Size with trub loss **32.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **46.3 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **20 min** at **52C**
- Keep mash **65 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|-----------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Best Pilsen | 2 kg (32.8%) | 90 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (32.8%) | 90 % | 5 |
| Grain | Pszenica niesłodowana | 1 kg (16.4%) | 65 % | 3 |
| Kleikowanie 68°C i luz, 20 min. Gotowanie 10 min. | | | | |
| Grain | Płatki owsiane błyskawiczne | 0.8 kg (13.1%) | 80 % | 4 |
| Grain | Łuska ryżowa sterylizowana | 0.3 kg (4.9%) | 1 % | 1 |
| Na mash out | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------------------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 6 g | Mash | 30 min |
| Po przerwie ferulikowej!!!!!! | | | | |

Notes

- Nagazować na 3.0 pszenicę
Mango na 2.8
May 16, 2024, 8:34 AM
- Na dwa fermentory.
Jeden pszenica niemiecka 21 L
Drugi pszenica z pulpą mango 12 L
May 17, 2024, 5:02 PM
- Po gotowaniu blg 13,2
Mango rozlew po 10 dniach 3 blg
Niemiecka rozlew po 14 dniach 2.5 blg.
May 18, 2024, 3:01 PM
- 29.06.24.
Po gotowaniu blg 11.
2 fermentory:
- niemiecka 25 l
- na amerykańską 300 g palonego z chmielem. Może być za mocno palony.
Jun 29, 2024, 7:51 PM