

Psze-ślub

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	3.5
Grain	Pilzneński	3 kg (50%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3068 Weiherstephan Weizen	Ale	Liquid	30 ml	Wyeast Labs
Zadać w 12st i powoli podnosić temp				

Notes

- - 44°C do 40°C - 30 min (podczas dekokcji temp. spadła poniżej 40°C)

Dekokt 64-63°C 45min,

72°C-15min

Reszta:

Gotowanie 15min w 52st

Po dolaniu dekoktu 64-63°C 30min,

72°C 30min,

76°C 1min

Drożdże zadać na 12st

Fermentacja w 17-19st przez 14 dni

Ok 200g gluko na 25l

May 8, 2021, 5:06 PM