

Pszenica ciemniej

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **6.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Dark Wheat Malt | 2 kg (35.5%) | 85 % | 14 |
| Grain | Weyermann Monachiski I | 2 kg (35.5%) | 80 % | 16 |
| Grain | Viking Vienna Malt | 1 kg (17.7%) | 79 % | 7 |
| Grain | Weyermann - Acidulated Malt | 0.14 kg (2.5%) | 65 % | 6 |
| Grain | Viking Wheat Malt | 0.5 kg (8.9%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 28 g | 60 min | 8 % |
| Boil | Fuggles | 30 g | 25 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|--------|-------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-------|
| Fining | Łuska Ryżowa | 150 g | Mash | 5 min |

Notes

- Chmiel szyszka mieszanka cascade usa ok. 6 % plus chinook usa ok.12 %. Zakładam około 8 % alfa kwasów.
Apr 29, 2023, 1:17 PM
- Goryczka uzyskana z szyszki chmielu słabo wyczuwalna wymusiła dodanie chmielu w granulacie jak w przepisie.
May 3, 2023, 10:17 AM