

Pszenica MIP (made in poland)

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **11**
- SRM **2.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (50%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1.5 kg (50%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 5 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|---------|------------|
| wb-06 | Wheat | Dry | 14.38 g | --- |

Notes

- Po wyśladzaniu 22,5l brzeczki o 6,2blg
Po gotowaniu 19,5l brzeczki o 6,6 blg
18-07-2018 fermentacja burzliwa
28-07-2018 1,0 blg 2 dni cicha
04-08-2017 butelkowanie 1,0 blg, 200g cukru na 19l.
Jul 26, 2017, 12:37 PM