

pszenica niemiecka dekokt

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (55.6%) | 85 % | 4 |
| Grain | Pilzneński | 0.7 kg (25.9%) | 81 % | 4 |
| Grain | Monachijski | 0.3 kg (11.1%) | 80 % | 16 |
| Grain | Słód Biscuit | 0.2 kg (7.4%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 3.5 % |

Yeasts

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

Notes

- Proces dekokcji
50 stopni glowny zacier przez 10 min
Po 10 min wyciągnij 1/3 zacieru do garnka osobnego

1/3 podgrzać do 70 stopni przez 10 min po czym gotuj 1/3 przez 20 min
Zawroc do glownego gara temperatura powinna byc 65/68 stopni przetrzymaj 40 min
Odbierz 1/3 zacieru wrzuc do gara gotuj 15 min
zwroc do glownego gara powinna byc 75 stopni.
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