

Pszenica #PKPD 2017

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **30 C**, Time **44 min**
- Temp **45 C**, Time **62 min**
- Temp **15 C**, Time **71 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **14.3C**
- Add grains
- Keep mash **71 min** at **15C**
- Keep mash **44 min** at **30C**
- Keep mash **62 min** at **45C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (56.5%)	85 %	4
Grain	Pilzneński	1 kg (43.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile