

Pszenica torfowa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt Wędzony Dębem | 1 kg (26.6%) | 83 % | 10 |
| Grain | Viking Wheat Malt | 0.7 kg (18.6%) | 83 % | 5 |
| Grain | Viking Malt Wędzony Torfem | 0.35 kg (9.3%) | 81 % | 10 |
| Grain | Weyermann - Pilsner Malt | 1 kg (26.6%) | 81 % | 5 |
| Grain | Weyermann - Vienna Malt | 0.5 kg (13.3%) | 81 % | 8 |
| Grain | Weyermann - Acidulated Malt | 0.06 kg (1.6%) | 65 % | 6 |
| Grain | Płatki owsiane błyskawiczne | 0.15 kg (4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------------|---------|--------|------------|
| Boil | Cascade PL szyszka własna | 20.45 g | 60 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| WB - 06 | Ale | Dry | 7.84 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|----------|---------|-------|
| Fining | Łuska Ryżowa | 102.27 g | Mash | 5 min |

Notes

- Ważenie poza programem 30 VIII 2022, nastaw 17.5 L. 11,2 Plato (ref.) oraz 10,2 Plato (spławik). Ze względu na niewiedzę co do zawartości alfa kwasów użytego chmielu, próba smakowa i doświadczenie sugeruje wstępne IBU w zakresie 15-20.
Aug 30, 2022, 6:02 PM