

Pszeniczna Inauguracja sezonu 18-19

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (33.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 4 kg (54.1%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.25 kg (3.4%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (5.4%) | 80 % | 2 |
| Grain | słód zakwaszający | 0.25 kg (3.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 8 % |
| Boil | Perle | 30 g | 0 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Warzone 21.09, warka 32. Wyszło 31l - 13.5 blg. Zjedzone do 2-1.5 blg, butelkowane 06.10.
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