

# 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 **BREWNES.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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