

PSZENICZNE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **45 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PSZENICZNY STRZEGOM 1kg Viking Malt	2.5 kg (42.4%)	82 %	7
Grain	Słód Pale Ale Viking Malt	1.5 kg (25.4%)	80 %	5
Grain	Słód WIEDEŃSKI Viking Malt 5kg	1.2 kg (20.3%)	79 %	12
Grain	Słód KARMELOWY 30 Viking Malt 1kg	0.3 kg (5.1%)	75 %	30
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook 2018 goryczka	15 g	60 min	11.8 %
Aroma (end of boil)	Chinook 2018 goryczka	15 g	0 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	ŁUSKA RYŻOWA sterylizowana 500g	100 g	Mash	5 min
Water Agent	Chlorek wapnia roztwór 33% (E509) 100 ml - środek do zakwaszania zacieru/wina	4 g	Mash	60 min

Notes

- Wykonano starter 1,0 litrowy - 8 BLG.
Kwas mlekowy - zacieranie - 4 ml.
Dekokcja 1 stopniowa.
Mar 5, 2020, 8:49 PM