

Pszenicznik

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (64.5%)	85 %	4
Grain	Pilznieński	1.5 kg (32.3%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.2%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis

Notes

- zacieranie 43 C - 20 min - tylko pszenny

po połączeniu z jęczmiennym:

63 C - 30 min -

72 C - 30 min

chmiele:

(60 min) lubelski 20 g

Jan 17, 2018, 8:02 PM