

PSZENIOK vr II

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 5 kg (54.1%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 4 kg (43.2%) | 82 % | 4 |
| Grain | Platki owsiane | 0.25 kg (2.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 43 g | 70 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry | 22 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|-------|
| Water Agent | Łuska ryżowa | 100 g | Mash | 0 min |

| | | | | |
|-------------|------------|-----|------|--------|
| Water Agent | Whirlflock | 4 g | Boil | 15 min |
|-------------|------------|-----|------|--------|

Notes

- wszystko do 45 stopni 20 min przerwy
1/3 na dekokcje
65 stopni- 30 min
72stopnie - 55 min
gotowanie - 15 min

wszystko stalo 2:30 h w 40 stopniach przerwa ferulikowa
po dolaniu dekoktu temp 55 stopni - 15 min przerwy bialkowej
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