

PSZENIOK vr III

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **30.9 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt | 5 kg (55.6%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 3 kg (33.3%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (5.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 70 min | 3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|-------|
| Water Agent | kwas mlekowy | 4 g | Mash | 0 min |

Notes

- dekokcja 1 warowa
40 stopni - 20 min
65 - 30 min
72 - 30 min
gotowanie - 10 min

do wody wysładzającej 4 ml kwasu mlekowego ph wody 5.4- 5.5
wodoa do wysładzania 76 stopni
Feb 23, 2020, 5:57 PM