

# Wiedeńska pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **48.5 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **38.8 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (51.5%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (10.3%)	79 %	10
Grain	Pilzneński	2.5 kg (25.8%)	81 %	4
Grain	Słód owsiany Fawcett	1 kg (10.3%)	61 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	15 g	45 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	125 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- połowa słodów wsypana na przerwę ferulikową, po 15 min dolanie wrzátku do uzyskania 40l zacieru  
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