

Pszenica pod jabłko

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (50%)	80 %	4
Grain	Pszeniczny	2.7 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	20 min	8.3 %
Boil	Oktawia	50 g	0 min	8.3 %
Dry Hop	Oktawia	90 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok jabłkowy NFC	3000 g	Secondary	10 day(s)

Flavor	Kora cynamonu	12 g	Secondary	10 day(s)
Flavor	Trawa żubrowa	9 g	Secondary	10 day(s)

Notes

- Warka podzielona na pół.
Część pod sok jabłkowy, cynamon i trawę żubrową.
Trawa 1szt/ 1L.

Druga część warki czysta.
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