

## Zen v2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **10.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pszeniczny                    | 5.5 kg (80.9%) | 85 %  | 4   |
| Grain | Strzegom<br>Monachijski typ I | 1 kg (14.7%)   | 79 %  | 16  |
| Grain | Caraaroma                     | 0.3 kg (4.4%)  | 78 %  | 350 |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Iunga       | 20 g   | 50 min | 11 %       |
| Boil    | Hersbrucker | 30 g   | 0 min  | 3 %        |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |        |       |         |           |
|--------|--------|-------|---------|-----------|
| Flavor | Ananas | 100 g | Primary | 14 day(s) |
|--------|--------|-------|---------|-----------|

## Notes

- Podgrzewam wodę 46st C dodaję pszeniczny i trzymam 20min na 44st C. Podgrzew do 65st C i dodaję resztę słodów. Trzymam 45min 63stC. Potem 72st C 20min i wygrzew 78st C.

Starter 1l 24h  
*Sep 26, 2017, 12:20 AM*