

# #101 Filip Biały Pszeniczny

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pszeniczny     | 2 kg (40%)   | 85 %  | 4   |
| Grain | Pilznieński    | 2.5 kg (50%) | 81 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 30 min | 10 %       |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- Fermentacja 18-22C

03-07.06 (4 kolejne dni od zadania drożdży) - 18C

Od 08.06 po pół stopnia, do oporu (osiągnięcia pokojowej)

12.06 - 21C

13.06 - 22C

14.06 - utrzymanie 22/pokojowa - jeśli w komórce za chłodno, plis na chatę/pas grzewczy

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