

Bielsko-biała pszenica

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **10**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (45%)	80 %	4
Grain	Pszeniczny	2.2 kg (55%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	21 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Notes

- Warzenie - 3.11.2018r.
Wyszło ok. 21 l. BLG - ok. 10.

Drożdże uwodniono i dodano do brzeczki, ostudzonej przy użyciu chłodnicy zanurzeniowej do 25 st. C. (16:00)
Start fermentacji - ok. 3:00 następnego dnia.
Nov 4, 2018, 12:49 PM