

Pszenica

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (55.6%)	80 %	6
Grain	Weyermann - Pilsner Malt	2 kg (44.4%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis WB-06	Ale	Dry	11.5 g	Fermentis

Notes

- 1,38 zł/butelka
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