

# Pszenica na starych FMach

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.5**
- 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 **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 **52 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **66C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- 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	Viking Wheat Malt	2 kg (46.5%)	83 %	5
Grain	Viking Pilsner malt	1 kg (23.3%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (23.3%)	80 %	5
Sugar	Glukoza	0.3 kg (7%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Magnum	8.5 g	60 min	13.5 %
Boil	Cascade PL	5 g	15 min	5.2 %
Aroma (end of boil)	Styrian Dragon	5 g	15 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile