

Pszenica pod jabłko

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 2.7 kg (50%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Oktawia | 40 g | 20 min | 8.3 % |
| Boil | Oktawia | 50 g | 0 min | 8.3 % |
| Dry Hop | Oktawia | 90 g | 3 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Flavor | Sok jabłkowy NFC | 3000 g | Secondary | 10 day(s) |

| | | | | |
|--------|---------------|------|-----------|-----------|
| Flavor | Kora cynamonu | 12 g | Secondary | 10 day(s) |
| Flavor | Trawa żubrowa | 9 g | Secondary | 10 day(s) |

Notes

- Warka podzielona na pół.
Część pod sok jabłkowy, cynamon i trawę żubrową.
Trawa 1szt/ 1L.

Druga część warki czysta.

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