

Pszeniczne (04.02.2016)

- Gravity **12.9 BLG**
- ABV ---
- IBU **12**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom pszeniczny | 5 kg (94.3%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 0.3 kg (5.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|------|--------|------------|
| Bavarian Wheat BW11 | Wheat | Dry | 10 g | Gozdawa |

Notes

- Warka 7
warzenie - 04.02.2016 (wyszło 25l brzezki o 12,5 BLG)
Feb 5, 2016, 12:45 PM