

Pszeniczne

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **13**
- SRM **9.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

Steps

- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **0.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	0.2 kg (5.5%)	77 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (93.4%)	60 %	30
Adjunct	ksylitol	0.04 kg (1.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %
Boil	Hallertau	10 g	10 min	4.5 %

Yeasts

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

Notes

- Słód Carahell zacierać przez 45 min. w temp. 70-73 stopnie C.
Chciałem to robić na FM41 Gwoździe i banany ale były niedostępne.
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