

# PSZENICZNE

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **45 C**, Time **30 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **45 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód PSZENICZNY STRZEGOM 1kg Viking Malt | 2.5 kg (42.4%) | 82 %  | 7   |
| Grain | Słód Pale Ale Viking Malt                | 1.5 kg (25.4%) | 80 %  | 5   |
| Grain | Słód WIEDEŃSKI Viking Malt 5kg           | 1.2 kg (20.3%) | 79 %  | 12  |
| Grain | Słód KARMELOWY 30 Viking Malt 1kg        | 0.3 kg (5.1%)  | 75 %  | 30  |
| Grain | Płatki owsiane                           | 0.4 kg (6.8%)  | 85 %  | 3   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Chinook 2018 goryczka | 15 g   | 60 min | 11.8 %     |
| Aroma (end of boil) | Chinook 2018 goryczka | 15 g   | 0 min  | 11.8 %     |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | ---        |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|---|--------|---------|--------|
| Other       | ŁUSKA RYŻOWA sterylizowana 500g   | 100 g  | Mash    | 5 min  |
| Water Agent | Chlorek wapnia roztwór 33% (E509) 100 ml - środek do zakwaszania zacieru/wina | 4 g    | Mash    | 60 min |

### Notes

- Wykonano starter 1,0 litrowy - 8 BLG.  
Kwas mlekowy - zacieranie - 4 ml.  
Dekokcja 1 stopniowa.  
*Mar 5, 2020, 8:49 PM*