

Pszeniczne bawarskie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	1.5 kg (49.2%)	82 %	4
Grain	BESTMALZ - Best Pilsen	1.5 kg (49.2%)	80.5 %	4
Grain	Acidulated BESTMALZ	0.05 kg (1.6%)	--- %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	3.8 %
Boil	Lublin (Lubelski)	10 g	20 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	200 g	Mash	10 min
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Notes

- Przerwa 44C tylko słód pszeniczny.
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