

# pszenicznik weselny

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 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 **39 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 **33.4 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Pszeniczny                            | 6 kg (46.2%)  | 85 %  | 4   |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 6.5 kg (50%)  | 80 %  | 5   |
| Grain | Carahell                              | 0.5 kg (3.8%) | 77 %  | 26  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 25 g   | AB Mauri   |

## Notes

- Chcemy iść bardziej w banany, za życzeniem klientki, więc drożdże zadamy do brzezki o temperaturze 13 stC, fermentor włożymy do lodówki zadaną temperaturą 18 st C, po około tygodniu można podnieść do 20-21 st C na sam koniec. Bez cichej.  
*May 18, 2021, 10:15 PM*