

#101 Filip Biały Pszeniczny

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Pilznieński | 2.5 kg (50%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 10 % |

Yeasts

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

Notes

- Fermentacja 18-22C

03-07.06 (4 kolejne dni od zadania drożdży) - 18C

Od 08.06 po pół stopnia, do oporu (osiągnięcia pokojowej)

12.06 - 21C

13.06 - 22C

14.06 - utrzymanie 22/pokojowa - jeśli w komórce za chłodno, plis na chatę/pas grzewczy

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