

# Jesienna pszebieżka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **44 C**, Time **120 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                                    | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | słód pszeniczny wędzony dębem Weyermann | 2 kg (59.5%)   | 82 %  | 5   |
| Grain | słód wędzony Steinbach                  | 1 kg (29.8%)   | --- % | 5   |
| Grain | słód Carahell                           | 0.3 kg (8.9%)  | 74 %  | 25  |
| Grain | słód zakwaszający                       | 0.06 kg (1.8%) | --- % | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 25 g   | 60 min | 4 %        |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 600 ml | Fermentum Mobile |