

Nilfgaardzka Pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **92.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **60.6 liter(s)** of **76C** water or to achieve **92.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	8 kg (50%)	85 %	4
Grain	Weyermann - Pale Ale Malt	8 kg (50%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mittelfruh	30 g	60 min	4 %
Boil	Ella (AUS)	30 g	60 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	25 g	Mauribrew
safale wb-06	Wheat	Dry	11.5 g	Safale

Notes

- 3 L zacieru zagotowane, aby oddać efekt dekokcji na koniec przerwy w 62C.

Dwa fermentory zadane Mauribrew Weiss, jeden Safale wb-06
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