

Psszenica 3.0 mini

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------------------|-----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1 kg (32.6%) | 80.5 % | 3 |
| Grain | Weyermann pszeniczny jasny | 1 kg (32.6%) | 80 % | 6 |
| Grain | Pszenica niesłodowana | 0.35 kg (11.4%) | 60 % | 3 |
| Kleikowanie 100°C i luz, 20 min | | | | |
| Grain | Płatki owsiane błyskawiczne | 0.4 kg (13%) | 70 % | 4 |
| Grain | Płatki żytnie błyskawiczne | 0.2 kg (6.5%) | 70 % | 4 |
| Grain | Łuska ryżowa sterylizowana | 0.12 kg (3.9%) | 1 % | 1 |
| Na mash out | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|----------|------|--------|-----|
| Boil | Izabella | 20 g | 60 min | 6 % |
|------|----------|------|--------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 5 g | Mash | 30 min |

Po przerwie ferulikowej!!!!!!

Notes

- Woda kran.
Próby jodowe!!
Jun 3, 2019, 10:21 AM
- Przerwa ferulikowa (44°C) przy pH > 5.7, czyli zakwasić dopiero po tej przerwie!
Jul 27, 2022, 12:34 PM
- Nagazować glukozą na 3.2
Jul 28, 2022, 11:56 AM
- Łuska ryżowa 20 g na każde 10% bezłuskowych
Jul 28, 2022, 2:03 PM
- <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>
Aug 10, 2022, 12:15 PM
- Dekokt 1 warowy
Aug 18, 2022, 10:59 AM