

# Psszenica 3.1 mini

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 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 **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|---|-----------------------------|----------------|--------|-----|
| Grain   | BESTMALZ - Best Heidelberg  | 1 kg (32.9%)   | 80.5 % | 3   |
| Grain   | Weyermann pszeniczny jasny  | 1 kg (32.9%)   | 80 %   | 6   |
| Grain   | Pszenica niesłodowana       | 0.5 kg (16.4%) | 60 %   | 3   |
| Kleikowanie 68°C i luz, 20 min. Gotowanie 10 min. |                             |                |        |     |
| Grain   | Płatki owsiane błyskawiczne | 0.4 kg (13.2%) | 70 %   | 4   |
| Grain   | Łuska ryżowa sterylizowana  | 0.14 kg (4.6%) | 1 %    | 1   |
| Na mash out                                       |                             |                |        |     |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |

## Extras

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