

Pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **50 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **62C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (42.9%)	81 %	4
Grain	Pszeniczny	2.2 kg (44.9%)	85 %	4
Grain	Pszenica niesłodowana	0.6 kg (12.2%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	15 ml	Fermentum Mobile

Notes

- fermentacja 16 C
Feb 4, 2019, 7:43 AM