

Pszenica

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.3 kg (65.7%)	83 %	5
Grain	Weyermann - Pilsner Malt	0.95 kg (27.1%)	81 %	5
Grain	Weyermann - Carapils	0.25 kg (7.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	15 g	60 min	5 %

Yeasts

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

Notes

- Temperatura otoczenia fermentacji 19C (fermentacja ~+2C)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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