

Pszeniczka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (66.7%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (33.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa sterylizowana	80 g	Mash	---

Notes

- W 44°C sam sód pszeniczny, potem pilznieński. Łuskę ryżową namoczyć w gorącej wodzie przez 30 minut, potem ułożyć na filtratorze z oplotu.
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