

Pszeniczne

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **42 C**, Time **40 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **40 min** at **42C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.1%)	81 %	4
Grain	Pszeniczny	2 kg (47.1%)	85 %	4
Grain	Weyermann - Carawheat	0.25 kg (5.9%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	90 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO WHEAT	Wheat	Dry	7.5 g	---

Notes

- Wyszło :D
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