

Pszeniczne v. 2/2022

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|--------|-----|
| Grain | Pszeniczny | 3 kg (52.6%) | 85 % | 4 |
| Grain | Weyermann - Vienna Malt | 1 kg (17.5%) | 81 % | 8 |
| Grain | Strzegom Pilzneński | 1 kg (17.5%) | 80 % | 4 |
| Grain | Carahell | 0.5 kg (8.8%) | 77 % | 26 |
| Grain | Melanoiden Malt | 0.1 kg (1.8%) | 80 % | 39 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 50 ml | Fermentum Mobile |