

Pszeniczne z marakują

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **2.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|------------|-------|-----|
| Grain | słód pszeniczny jasny optima | 3 kg (50%) | 80 % | 3 |
| Grain | pilzneński optima | 3 kg (50%) | 82 % | 2.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 10 g | 15 min | 9.6 % |
| Boil | Hallertau Blanc | 10 g | 60 min | 9.6 % |
| Boil | Hallertau Blanc | 10 g | 65 min | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| WLP 590 | Wheat | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | skórka pomarańczy | 75 g | Boil | 15 min |

Notes

- Sól jęczmienny wsypać po drugiej przerwie podczas zacierania.
Jul 4, 2024, 4:00 PM