

PSZENIOK vr II

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	5 kg (54.1%)	83 %	5
Grain	Viking Pilsner malt	4 kg (43.2%)	82 %	4
Grain	Platki owsiane	0.25 kg (2.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	43 g	70 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	22 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	0 min

Water Agent	Whirlflock	4 g	Boil	15 min
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Notes

- wszystko do 45 stopni 20 min przerwy
1/3 na dekokcje
65 stopni- 30 min
72stopnie - 55 min
gotowanie - 15 min

wszystko stalo 2:30 h w 40 stopniach przerwa ferulikowa
po dolaniu dekoktu temp 55 stopni - 15 min przerwy bialkowej
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