

PSZENICA 5 Z MALINĄ

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - pszeniczny jasny	2.3 kg (50%)	80 %	6
Grain	Weyermann - Pilsner Premium	2 kg (43.5%)	81 %	2
Grain	Weyermann - Wiedeński	0.3 kg (6.5%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	6.5 %
Boil	Lublin (Lubelski)	15 g	20 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile
Gęstwa ok 20h, świeżutka, ale luźna. Dlatego nie 100 ml, ale 150 ml.				

Extras

Type	Name	Amount	Use for	Time
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Other	łuska ryżowa	200 g	Mash	5 min
Flavor	sok z malin tłoczony	1500 g	Secondary	7 day(s)
Dodana do fermentora po burzliwej, bez przelewania.				
Water Agent	witamina C	2 g	Bottling	---

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-50
Mg-5
Na-20
Cl-100
SO4-50
HCO3-20
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