

#18 Pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **45 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **40 min** at **45C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (34.5%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (34.5%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (20.7%)	85 %	3
Grain	Płatki owsiane	0.6 kg (10.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	10.5 g	---

Notes

- Zacierany w 44st sam pszeniczny.
Sep 11, 2017, 10:38 PM