

## #32 Jasne Pszeniczne (hefeweizen)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **46.6 liter(s)**

### Steps

- Temp **55 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **39.9 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-5.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (45.1%)	81 %	4
Grain	Pszeniczny	3.5 kg (52.6%)	85 %	4
Grain	Monachijski	0.15 kg (2.3%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Wheat	Dry	11.5 g	---

### Notes

- zacieranie w temp 65°C dłuższe o 10 minut czyli łącznie 70 minut  
pomiar OG przed gotowaniem 1.041  
GO końcowe 1.048  
wyszło 28L, do fermentora wlałem 25.5L pozostałe 2.5L musiałem wylać.  
*Apr 12, 2020, 9:27 PM*
- 25.04.2020 - OG 1.008  
28.04.2020 - OG 1.008 piwo złane do butelek z dodatkiem 4g cukru na 0.5L.  
*Apr 25, 2020, 6:45 PM*