

Czorny Pindrzyk w Bawarii

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **16.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.9%)	85 %	4
Grain	Pilzneński	2.5 kg (39.1%)	81 %	4
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.1%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile