

Górska pszenica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2.6 kg (48.1%)	82 %	4
Grain	Weyermann - Pilsner Malt	2 kg (37%)	81 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (11.1%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	17.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3068 Weihenstephan Weizen	Wheat	Slant	140 ml	Wyeast Labs

Notes

- Gęstwa ze 21.01.2023 - ok 140ml na estry. Fermentacja ok 18.5C przez 3 dni potem do 22C na trzy dni - potem cicha
Wyszło z łuską ryżową i przy gotowaniu bez pokrywki ok 20L 15BRIX
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