

Moje Przeniczne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **7**
- SRM **6.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **43 C**, Time **20 min**
- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **20 min** at **53C**
- Keep mash **60 min** at **65C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3.5 kg (56.9%)	82 %	5
Grain	Pilznieński	2.4 kg (39%)	81 %	4
Grain	Karmelowy żytni Strzegom	0.25 kg (4.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

Yeasts

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