

Polska Pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (38.5%) | 70 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (30.8%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1.4 kg (21.5%) | 70 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (3.1%) | 70 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (6.2%) | 70 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 9.8 % |
| Aroma (end of boil) | Oktawia | 10 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | curacao | 20 g | Boil | 10 min |
| Other | Wirflock | 0.1 g | Boil | 10 min |

Notes

- Warka 21-07-2019 gęstość przed gotowaniem 11 blog. Płatki ryżowe 100 g na MO.
 Trochę tabletki wirflock na 10 minut.
 Prawdopodobnie na cichą podzielę na dwie Warki i do jednej pójdą truskawki na cichą.
 23-07-2019 5 blg fermentacja w 30 c.
 24-07-2019- 5 blg
 Zlane na cichą pobrana gęstwa 2019-07-29
 Dodane do 11 l 700 g truskawek 2019-07-30
 2019-08-01 do drugiego fermentora 11 l 30 g Styrian Golding i 30 Styrian Cardinal lubelski 20g Amarillo 10 g.
 2019-08-06 do butelek plus 65 g glukozy
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