

Ponura Żniwiarka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

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

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (44.9%) | 80 % | 6 |
| Grain | Weyermann - Pilsner Malt | 2 kg (44.9%) | 81 % | 5 |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (5.6%) | 78 % | 20 |
| Grain | Płatki owsiane | 0.2 kg (4.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Hallertau | 20 g | 50 min | 4.5 % |
| Boil | Mandarina Bavaria | 15 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| Munich Classic Wheat Beer | Wheat | Dry | 11 g | Lallemand |

Notes

- 40°C - tylko sód pszeniczny
May 13, 2022, 1:48 AM