

# Prawdziwe Pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **6.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount       | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Strzegom pszeniczny                    | 3 kg (60%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński                    | 1.5 kg (30%) | 80 %  | 4   |
| Grain | Słód karmelowy<br>czerwony Viking Malt | 0.5 kg (10%) | 79 %  | 50  |

## Hops

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

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM42 Stare<br>Nadreńskie | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Notes

- W 40C zacieramy sam słód pszeniczny.  
Słód jęczmienny dodaję dopiero do wody 63C  
*May 23, 2019, 9:08 AM*