

## Psszenica 2.0

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **34.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **49 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **5 min** at **49C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

### Fermentables

| Type                     | Name                                  | Amount         | Yield | EBC |
|--------------------------|---------------------------------------|----------------|-------|-----|
| Grain                    | Pilzneński 3,2-4,5<br>EBC Viking Malt | 2 kg (34.8%)   | 80 %  | 4   |
| Grain                    | Pszeniczny jasny<br>3,5-6             | 1.8 kg (31.3%) | 82 %  | 5   |
| Grain                    | Pszenica<br>niestodowana              | 1 kg (17.4%)   | 70 %  | 3   |
| Kleikowanie 64°C, 20 min |                                       |                |       |     |
| Grain                    | Płatki pszeniczne<br>błyskawiczne     | 0.4 kg (7%)    | 70 %  | 4   |
| Grain                    | Płatki żytnie<br>błyskawiczne         | 0.4 kg (7%)    | 70 %  | 4   |
| Grain                    | Łuska ryżowa<br>sterylizowana         | 0.15 kg (2.6%) | 1 %   | 1   |
| Na mash out              |                                       |                |       |     |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 18 g   | 50 min | 8.8 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |
| Te poszły              |       |       |        |                  |

## Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 10 g   | Mash    | 30 min |
| Other       | Chłodnica    | 1 g    | Boil    | 15 min |

## Notes

- Woda 50:50 Tesco:RO  
*Apr 14, 2019, 8:12 PM*
- <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>  
*May 6, 2019, 3:16 PM*
- Przerwa ferulowa (44°C) przy pH > 5.7, czyli zakwasić dopiero po tej przerwie.  
*May 6, 2019, 3:16 PM*