

Pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **6.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss --- %
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.9 kg (35.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.3 kg (51.5%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (7.9%) | 75 % | 30 |
| Grain | Viking melanoidynowy | 0.1 kg (4%) | 75 % | 60 |
| Grain | Weyermann - Acidulated Malt | 0.025 kg (1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 5 g | 25 min | 4.5 % |
| Boil | Perle | 5 g | 25 min | 7 % |
| Boil | Hallertau | 5 g | 5 min | 4.5 % |
| Boil | Perle | 5 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Notes

- Jest to uzupełniony o sód karmelowy, melanoidynowy i zakwaszający przepis z homebeer.pl
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