

PSZENICA 6

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 3 kg (50%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Hallertau Tradition (DE) | 38 g | 60 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|----------|-------|
| Water Agent | witamina C | 3 g | Bottling | --- |
| Other | łuska ryżowa | 200 g | Mash | 5 min |

Notes

- Woda RO modyfikowana do wartości w PPM Ca-50

Mg-8
Na-10
Cl-65
S04-65
HCO3-25
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