

Pszeniczne v. 2/2022

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (52.6%)	85 %	4
Grain	Weyermann - Vienna Malt	1 kg (17.5%)	81 %	8
Grain	Strzegom Pilzneński	1 kg (17.5%)	80 %	4
Grain	Carahell	0.5 kg (8.8%)	77 %	26
Grain	Melanoiden Malt	0.1 kg (1.8%)	80 %	39
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile