

Pszeniczny KENT

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.62 kg (61.1%)	81 %	4
Grain	Pszeniczny	1.67 kg (38.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	33 g	60 min	4.6 %

EAST KENT GOLDING (UK)
<https://allegro.pl/oferta/chmiel-east-kent-golding-uk-100g-piwo-domowe-9499652690>

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	10 g	Gozdawa

Drożdże BW11 do piw pszenicznych Gozdawa
<https://allegro.pl/oferta/drozdze-bw11-do-piw-pszenicznych-gozdawa-piwo-5145130023>

Notes

- 150g glukozy
6dni burzliwa

6dni cicha
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