

# Pszeniczny lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 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 **17.4 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 **23.2 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

| Type    | Name                    | Amount         | Yield  | EBC |
|---------|-------------------------|----------------|--------|-----|
| Grain   | Pszeniczny              | 3 kg (49.6%)   | 85 %   | 4   |
| Grain   | Weyermann - Vienna Malt | 1 kg (16.5%)   | 81 %   | 8   |
| Grain   | Strzegom Pilzneński     | 1 kg (16.5%)   | 80 %   | 4   |
| Grain   | Carahell                | 0.5 kg (8.3%)  | 77 %   | 26  |
| Grain   | Melanoiden Malt         | 0.2 kg (3.3%)  | 80 %   | 39  |
| Grain   | Acid Malt               | 0.1 kg (1.7%)  | 58.7 % | 6   |
| Adjunct | Łuska ryżowa            | 0.25 kg (4.1%) | 1 %    | 0   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 3.7 %      |
| Boil    | Marynka           | 15 g   | 60 min | 7.9 %      |
| Boil    | Premiant          | 5 g    | 60 min | 8.4 %      |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 300 ml | Fermentis  |

## Notes

- Dobór chmieli przypadkowy. To co było.  
*Mar 8, 2024, 10:14 AM*