

Pradawne Pszeniczne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.1 kg (60.8%)	81 %	6
Grain	Strzegom Pilzneński	1.8 kg (35.3%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (3.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	21 g	45 min	4.5 %
Boil	Hallertau	7 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Projekt BioWar - kilkusetletnie z krakowskich podziemi	Wheat	Slant	2000 ml	< objętość startera (słoik)

Notes

- inspirowany przepisem:

<https://www.homebrewtalk.com/forum/threads/bee-cave-brewery-bavarian-hefeweizen.35679/>

będzie warzone na przełomie stycznia i lutego

Jan 27, 2018, 2:35 AM