Pszeniczne z wiśniami v1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **6.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg *(47.9%)*	81 %	6
Grain	Strzegom Pilzneński	2.7 kg *(37%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg *(11%)*	79 %	16
Grain	Carawheat (GR)	0.3 kg *(4.1%)*	68 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	40 min	9 %
Boil	Hallertau Mittelfruh	25 g	20 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany - wiadro 25 litrów - 7 dni gęstwa - I zbiór	Wheat	Slant	120 ml	Fermentum Mobile

Notes

- Eksperyment z zacieraniem prawie "na lenia". Dodałem tylko przerwę ferulikową. To piwo owocowe więc

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

trudno powiedzieć czy będzie to miało jakikolwiek wpływ na efekt końcowy.
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