Psszenica 2.0

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **49 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **5 min** at **49C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	2 kg *(34.8%)*	80 %	4
Grain	Pszeniczny jasny 3,5-6	1.8 kg *(31.3%)*	82 %	5
Grain	Pszenica niesłodowana	1 kg *(17.4%)*	70 %	3
Kleikowanie 64°C, 20 min				
Grain	Płatki pszeniczne błyskawiczne	0.4 kg *(7%)*	70 %	4
Grain	Płatki żytnie błyskawiczne	0.4 kg *(7%)*	70 %	4
Grain	Łuska ryżowa sterylizowana	0.15 kg *(2.6%)*	1 %	1
Na mash out				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	50 min	8.8 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile
Te poszły				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	10 g	Mash	30 min
Other	Chłodnica	1 g	Boil	15 min

Notes

- Woda 50:50 Tesco:RO
  Apr 14, 2019, 8:12 PM
- http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/
  May 6, 2019, 3:16 PM
- Przerwa ferulowa (44°C) przy pH > 5.7, czyli zakwasić dopiero po tej przerwie.
  May 6, 2019, 3:16 PM