

#30 Weissbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszenciczny jasny	3 kg (58%)	80 %	4
Grain	Weyermann - Pilznieński	2 kg (38.7%)	81 %	3
Grain	Weyermann - Carawheat	0.17 kg (3.3%)	77 %	125

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	22 g	60 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

Notes

- Zacieranie dekokcyjne dwuwarowe.
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=LXMMNMP>

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