

bawarska fantazja weissbier #8

- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **4.6**
- 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 **111 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **46 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2 kg (46%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 2 kg (46%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg (4.6%) | 78 % | 4 |
| Adjunct | Płatki pszeniczne | 0.15 kg (3.4%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 10 g | 30 min | 17 % |
| Boil | Herkules | 10 g | 10 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 300 ml | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Flavor | Lime Peel | 10 g | Boil | 0 min |