

Fljat Uajt

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **7.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (77.8%)	81 %	18
Grain	Viking Pale Ale malt	1 kg (22.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Opal	10 g	60 min	8.5 %
Whirlpool	Saphir	10 g	0 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	1000 ml	---

Notes

- Rozpoczęcie fermentacji 14.04.2019 - 11.6 Blg
Przelane na cichą 21.04.2019
Zabutelkowane 05.05.2019
Apr 14, 2019, 12:22 PM