

Hefe-Wezen 1.0

- Gravity **11 BLG**
- ABV ---
- IBU **14**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.35 kg (30%)	79 %	6
Grain	Strzegom Pszeniczny	3.15 kg (70%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Bavarian Wheat 11 (BW11)	Wheat	Dry	8 g	---

Notes

- Zadać drożdże w 13 stopniach.
Doprowadzić do 15 stopni.
2 dni w 15
2 dni w 16
2 dni w 17
2 dni w 18
reszta w 19

po 1 dniu w 19 sprawdzić Blg. Potem sprawdzić po 2 dniach.
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