

Syn Gerwazego czyli Gerwazy Jr.

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **4.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (54.3%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (21.7%)	80 %	5
Grain	Weyermann - Carawheat	0.1 kg (2.2%)	77 %	97
Grain	Viking Pilsner malt	1 kg (21.7%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	40 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile

Notes

- Drożdże bez startera
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