

Wa-Grapefruit

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **5.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 2.35 kg (55.7%) | 85 % | 4 |
| Grain | Pilzneński | 1.75 kg (41.5%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.12 kg (2.8%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Aroma (end of boil) | Cascade | 15 g | 15 min | 6 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - American Wheat | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Other | Ksylitol | 300 g | Boil | 10 min |

| | | | | |
|--------|-------------------------|--------|---------|-----------|
| Flavor | Koncentrat grejpfrutowy | 2000 g | Primary | 10 day(s) |
| Other | Woda | 2000 g | Primary | 10 day(s) |

Notes

- Aby nadać piwu kwaskowego posmaku, między wyładzaniem a gotowaniem można dodać bakterie kwasu mlekowego. W tym celu, brzeczkę należy wystudzić do 35 st., dodać bakterie, zaizolować i odstawić. Po 24h piwo powinno być bardzo kwaskowate
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