

WB Weizen

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **14**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.3 kg (36.5%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Grain	Weyermann - Munich I	0.5 kg (7.9%)	82 %	14
Grain	Simpsons - Wheat Malt	3 kg (47.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Hallertau Blanc	10 g	30 min	9.7 %
Boil	Hallertau Blanc	10 g	25 min	9.7 %
Whirlpool	Hallertau Blanc	30 g	20 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	80 min

Notes

- Przerwa ferulikowa 44* tylko dla słodu pszenicznego, podgrzano do 63* i dodano resztę słodu.
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