

# Weizen/weissbier

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Wheat Malt  | 2.9 kg (56.3%) | 82 %   | 4   |
| Grain | BESTMALZ - Best Heidelberg  | 1.9 kg (36.9%) | 80.5 % | 3   |
| Grain | Carabody                    | 0.25 kg (4.9%) | 75 %   | 8   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.9%)  | 80 %   | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 11 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type  | Form   | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| FM 41 | Wheat | Liquid | 700 ml | FM         |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 3.5 g  | Boil    | 60 min |

## Notes

- ZAKWASZANIE dopiero po zakończeniu przerwy ferulikowej!  
Po 2,5ml kwasu do zacierania i wyśładzania.

pH zacieru ~5,7

Start 16-17 i dosyć szybko do 18(7), potem 20(7) -22  
(uwaga siarka)

CO2 ~3

*Oct 17, 2018, 1:57 AM*