

Peach Milkshake Weissbier

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **31**
- SRM **2.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (45.5%)	80 %	4
Grain	Płatki owsiane	0.2 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	15 g	60 min	8 %
Aroma (end of boil)	Motueka	15 g	10 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	brzoskwinie	2000 g	Secondary	7 day(s)
Flavor	laktoza	300 g	Boil	10 min

Water Agent	kwas mlekowy	2 g	Mash	60 min
Water Agent	chlorek wapnia	3 g	Mash	60 min

Notes

- kwas mlekowy i chlorek wapnia podawane w ml.
Kwas i chlorek dodatkowo do wody do wysładzania w tych samych ilościach co do zacierania.
Oczekiwana ilość alkoholu 4,4 % - bez uwzględnienia laktozy ale z dodatkiem brzoskwiń na cichej, które przefermentują (ekstr. 10%)
Ekstrakt 9,5 Blg - bez laktozy
Ekstrakt 11,1 Blg - z laktozą
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