

HefeWeizen v2.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	3.25 kg (53.3%)	80 %	4
Grain	Pilzneński	2.5 kg (41%)	80 %	4
Grain	CaraWheat	0.1 kg (1.6%)	80 %	120
Grain	Zakwaszający	0.25 kg (4.1%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 Bavarian Weizen	Wheat	Liquid	1250 ml	Whitelabs

Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa sterylizowana	125 g	Mash	---
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Notes

- Zmniejszyłem ilość słodu carawheat. Zobaczymy czy w smaku będzie wyczuwalna jakaś zmiana. Zależy mi na jaśniejszym kolorze.
Dec 19, 2020, 3:59 PM