Creep Maiden

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **8**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **44 C**, Time **120 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **60 min** at **64C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3.5 kg *(53.8%)*	85 %	5
Grain	Weyermann - Pilsner Malt	3 kg *(46.2%)*	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4.6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %
Aroma (end of boil)	Hallertau Blanc	20 g	1 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	8 g	Boil	5 min
Flavor	Skórka pomarańczy	25.3 g	Boil	5 min

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Notes

- Pierwsza warka żony!!!!! :O
  Dec 15, 2020, 4:17 PM

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