

HEFE - WEIZEN

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.2 kg (57.1%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (35.7%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.6%)	75 %	30
Grain	Monachijski	0.2 kg (3.6%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbref wb-06	Wheat	Dry	11.5 g	---

Notes

- zadać drożdże w temperaturze 12 C burzliwa w 18 C
butelkowanie 8g cukru na litr piwa
przy 44 c przerwa ferulikowa tylko z użyciem słodu pszenicznego

63 c dodajemy pozostałe słody
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