

HEFE #4

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **9.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **44 C**, Time **100 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **100 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (42.9%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (35.7%)	82 %	4
Grain	Carahell	0.5 kg (7.1%)	77 %	26
Grain	Carawheat	0.5 kg (7.1%)	77 %	125
Grain	Oats, Flake	0.5 kg (7.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	50 min	3.6 %
Boil	Ekuanot	5 g	50 min	14 %
Aroma (end of boil)	Lubelski	20 g	10 min	3.6 %
Dry Hop	Ekuanot	30 g	5 day(s)	14 %
Dry Hop	Zythos	15 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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W-68	Wheat	Dry	11.5 g	Fermentis SafAle
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Notes

- Pół brzezki będzie chmielona na zimno wraz z dodatkiem owoców (mango)
5 dni 35g Ekuanoł oraz
5 dni 15g Zythos
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