

#33 WiksaWeizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (56.2%)	85 %	3
Grain	Strzegom Pilzneński	0.8 kg (22.5%)	80 %	4
Grain	Carahell	0.2 kg (5.6%)	77 %	26
Grain	BESTMALZ - Best Melanoidin	0.15 kg (4.2%)	75 %	71
Grain	zakwaszający	0.05 kg (1.4%)	75 %	2
Grain	Łuska orkiszowa	0.1 kg (2.8%)	1 %	1
Liquid Extract	Bruntal Pale Ale	0.26 kg (7.3%)	80 %	35
refermentacja (220 g)				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Citra	5 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	75 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	2 g	Mash	20 min

Notes

- Do pierwszego etapu zacierania użyć tylko słodu pszenicznego.
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