

American Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (40%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (60%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.4 % |
| Aroma (end of boil) | Citra | 25 g | 2 min | 12.2 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 2 min | 11.2 % |

Notes

- Między zacieraniem a gotowanie wytworzył się dziwny zapach w brzeczce. PO gotowaniu zniknął.

Brzeczka przednia = 9,8 BLG (15 litrów)

Gotowanie = 60 min

Odparowanie = 4 litry (23%)

Straty = 1 litr

brzeczka nastawna; 12 BLG (10,5 litra)

FERMENTACJA:

Drożdże wb-06 - przepłukana 3,5 tygodniowa gęstwa.

Start po ok 10-11 h, temp 17-18 stopni

BUTELKOWANIE

28.10.2021r.

74g cukru w 600 ml wody

1 BLG (!) zabutelkowane ok 10,5 l.

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