

hefeweizen_biab

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **1 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2.5 kg (71.4%)	82 %	5
Grain	Strzegom Monachijski typ I	1 kg (28.6%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
starter na 9blg	Wheat	Liquid	800 ml	Fermentum Mobile
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	glukoamylaza biowin	1 g	Primary	---

Water Agent	gips / 14L	1.6 g	Mash	---
Water Agent	chlorek wapnia / 14L	1.6 g	Mash	---
Water Agent	soda oczyszczona / 14L	0.6 g	Mash	---
Water Agent	gips / 14L	0.8 g	Mash	---
Water Agent	chlorek wapnia / 14L	0.8 g	Mash	---
Water Agent	soda oczyszczona / 14L	0.3 g	Mash	---

Notes

- Zacieranie 14L wody RO + dodatki
Wysładzanie 7L wody RO + dodatki
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