

Niemka #1 - Hefe-Weizen - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny Viking Malt	3 kg (68.2%)	81 %	5
Grain	pilznieński Viking Malt	1 kg (22.7%)	80 %	5
Grain	płatki owsiane	0.4 kg (9.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	10 g	45 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	rumianek saszetka	5 g	Boil	5 min
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Notes

- Powtórzyć na innych lepszych drożdżach.
May 26, 2017, 3:56 PM