

# PINTA TT Hopfenweizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niestodowana	2.25 kg (40.9%)	75 %	4
Grain	BESTMALZ - Best Pilsen	2.75 kg (50%)	80.5 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	15.5 %
Aroma (end of boil)	Huell Melon	50 g	0 min	7.5 %
Whirlpool	Experimental 09326	50 g	0 min	4.8 %
Dry Hop	Calista	50 g	7 day(s)	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Kolędra	20 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	5 min