

Weizen 12.5 blg (Hallertau Tradition)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **7.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 3.7 kg (68.5%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (18.5%) | 82 % | 4 |
| Grain | Viking Munich Malt | 0.5 kg (9.3%) | 78 % | 18 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.9%) | 75 % | 30 |
| Grain | Caraaroma | 0.1 kg (1.9%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 4.6 % |
| Boil | Tradition | 20 g | 20 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 12 g | FERMENTIS |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 1 krok - przerwa ferulikowa - zacieranie tylko srodu pszenicznego
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