

WEIZEN II

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **58 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **36.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **39.1 liter(s)** of **76C** water or to achieve **63.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (40.8%)	82 %	4
Grain	Viking Wheat Malt	7 kg (57.1%)	83 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (2%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	45 min	4 %
Whirlpool	Lublin (Lubelski)	50 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	500 g	Mash	10 min
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Notes

- Przerwa ferulikowa 44 C tylko ze słodem pszenicznym.
Słód karmelowy dodać na przerwę dekstrynującą 72 C.
Łuska ryżowa na mash out.
Fermentacja burzliwa 7 dni w 20 C. Potem fermentacja cicha 7 dni i butelkowanie z glukozą.
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