

#32 Weizen(2)

- Gravity **12.1 BLG**
- ABV ---
- IBU **12**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3.5 kg (58.3%)	82 %	4
Grain	BESTMALZ - Best Pilsen	2.5 kg (41.7%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06 (underpitching)	Wheat	Dry	3 g	---
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

Notes

- Warka podzielona 2x11L
do 1 części underpitching na wb06 3g/12L, planowana temp. fermentacji: 17C
do 2 fm41, planowana temperatura fermentacji 17C
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