

#59 Weizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.6 kg (51.6%)	85 %	4
Grain	MepAle	1.1 kg (35.5%)	78 %	7
Grain	zakwaszający	0.1 kg (3.2%)	75 %	2
Grain	Carahell	0.1 kg (3.2%)	77 %	26
Adjunct	Łuska ryżowa	0.2 kg (6.5%)	1 %	4.1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	20 g	15 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	66.18 ml	Fermentum Mobile

Notes

- 7 litrów zabutelkowame normalnie. 6 litrów odebrane po starcie fermentacji i dolane 2 litry soku jabłkowego/jabłkowego z gruszką?

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

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