

AMERICAN WEIZEN

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (50%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.6 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Columbus | 5 g | 20 min | 15.7 % |
| Whirlpool | Mosaic | 25 g | 20 min | 12.5 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum mobile |

Notes

- przerwa ferulikowa przy $ph > 5.7$, schłodzenie brzeczki do temp. 17°C (można zadać drożdże w temp. 12°C i stopniowo podnosić do 18°C - powoduje to większą produkcję octanu izoamylu odpowiedzialnego za aromat banana);

fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji: 18-20°C ;
poziom nasycenia 3,0 vol. ;
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