

Creep Maiden

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **8**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **44 C**, Time **120 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **60 min** at **64C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 3.5 kg (53.8%) | 85 % | 5 |
| Grain | Weyermann - Pilsner Malt | 3 kg (46.2%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4.6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 1 min | 4 % |
| Aroma (end of boil) | Hallertau Blanc | 20 g | 1 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Herb | Trawa cytrynowa | 8 g | Boil | 5 min |
| Flavor | Skórka pomarańczy | 25.3 g | Boil | 5 min |

Notes

- Pierwsza warka żony!!!! :O
Dec 15, 2020, 4:17 PM