

# grapefruit weizen

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **38.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **35.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (41.7%)	81 %	6
Grain	Strzegom Pale Ale	5 kg (41.7%)	79 %	6
Grain	Płatki ryżowe	1 kg (8.3%)	60 %	2.5
Sugar	sok grapefruit nfc 10l	1 kg (8.3%)	100 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Zula	10 g	10 min	8.3 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	30 g	Fermentis

## Notes

- drożdże 45 pln  
chmiele 3,60 pln  
słody 60 pln  
płatki ryżowe 13 pln  
kapsle 25 pln  
sok 100pln

kwas fosforowy do zbicia ph  
*Nov 29, 2024, 11:08 AM*