

Hafe weizen w kociołku na 24 l z normalną przerwą ferulikową

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (33.3%) | 80 % | 4 |
| Grain | Pszeniczny | 3 kg (45.5%) | 85 % | 4 |
| Grain | Jęczmień niesłodowany | 0.4 kg (6.1%) | 75 % | 2 |
| Grain | Melanoiden Malt | 0.3 kg (4.5%) | 80 % | 39 |
| Grain | Płatki pszeniczne | 0.2 kg (3%) | 85 % | 3 |
| Grain | Strzegom Wiedeński | 0.4 kg (6.1%) | 79 % | 10 |
| Grain | zakwaszający | 0.1 kg (1.5%) | 75 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 40 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-------|-----|--------|--------|
| wb-06 | Wheat | Dry | 11.5 g | safale |
|-------|-------|-----|--------|--------|