

hefe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **44 C**, Time **100 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **100 min** at **44C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.5 kg (61.9%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (35.4%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (2.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | zula | 23 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb 06 | Wheat | Dry | 11.5 g | fermentis |

Notes

- Uwarzone metodą dekokcji. Przy użyciu kalkulatora odbierane odpowiednie ilości dekoktu, aby podnosić temperaturę do odpowiednich przerw.
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