

Hefe-Weizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **5 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **55 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **5 min** at **45C**
- Keep mash **5 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (60%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Tradition	30 g	10 min	5.5 %
Boil	Marynka	22 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min

Notes

- ok 11,5 BLG przed chmieleniem, po chmieleniu 14,5 BLG, korekta wodą 2,2 L do 13,1 BLG.
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