

hefe-weizen test #1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3.6 kg (53.7%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (29.9%)	80 %	4
Grain	Viking Pale Ale malt	0.6 kg (9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	500 g	Mash	0 min

Notes

- przerwa 44stc tylko ze sładem pszenicznym, łuskę sparzyć wrzątkiem dodać na koniec zacierania, płatki owsiane gotować 30 min. w osobnym garnku dodać na 72stc
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