

hefeweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (43.5%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (43.5%)	81 %	6
Grain	Oats, Flaked	0.6 kg (13%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa bawarian wheat 11	Wheat	Dry	10 g	---

Notes

- Do zacierania 5 ml kwasu fosforowego. Do wystładzanie 2ml na 5l wody.
May 20, 2018, 10:27 PM