

HefeWeizen v2.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|-----------------|-------|-----|
| Grain | Pszeniczny jasny | 3.25 kg (53.3%) | 80 % | 4 |
| Grain | Pilzneński | 2.5 kg (41%) | 80 % | 4 |
| Grain | CaraWheat | 0.1 kg (1.6%) | 80 % | 120 |
| Grain | Zakwaszający | 0.25 kg (4.1%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 25 g | 60 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------|
| WLP351 Bavarian Weizen | Wheat | Liquid | 1250 ml | Whitelabs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|-------|------|-----|
| Other | Łuska ryżowa sterylizowana | 125 g | Mash | --- |
|-------|----------------------------|-------|------|-----|

Notes

- Zmniejszyłem ilość słodu carawheat. Zobaczmy czy w smaku będzie wyczuwalna jakaś zmiana. Zależy mi na jaśniejszym kolorze.
Dec 19, 2020, 3:59 PM