

HOPPY WEIZEN

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (47.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 3 kg (47.6%) | 81 % | 5 |
| Grain | Simpsons - Owsiany | 0.3 kg (4.8%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Whirlpool | Sabro (USA) | 20 g | 20 min | 13.3 % |
| 85°C | | | | |
| Whirlpool | Strata (USA) | 20 g | 20 min | 15.3 % |
| Whirlpool | Talus (USA) | 20 g | 20 min | 7.4 % |
| Whirlpool | Citra (USA) | 20 g | 20 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |

Extras

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

| | | | | |
|-------------|---------------------------|-------|----------|--------|
| Other | łuska ryżowa | 200 g | Mash | 5 min |
| Flavor | skórka suszona pomaranczy | 30 g | Boil | 10 min |
| Water Agent | witamina C | 3 g | Bottling | --- |

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-50
Mg-8
Na-10
Cl-65
S04-65
HCO3-25
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