

PINTA TT Hopfenweizen

- Gravity **13.6 BLG**
- ABV ---
- IBU **46**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|-----------------|--------|-----|
| Adjunct | Pszenica niesłodowana | 2.25 kg (40.9%) | 75 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 2.75 kg (50%) | 80.5 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 30 min | 15.5 % |
| Aroma (end of boil) | Huell Melon | 50 g | 0 min | 7.5 % |
| Whirlpool | Experimental 09326 | 50 g | 0 min | 4.8 % |
| Dry Hop | Calista | 50 g | 7 day(s) | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Kolędra | 20 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |