

Trznadel (Weizen)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 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**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (66.7%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.5 kg (33.3%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	60 min	3 %
Boil	Hersbrucker	30 g	20 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	35 ml	White Labs

Notes

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Apr 24, 2019, 12:04 PM