

WB Weizen

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **14**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.3 kg (36.5%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (7.9%) | 78 % | 4 |
| Grain | Weyermann - Munich I | 0.5 kg (7.9%) | 82 % | 14 |
| Grain | Simpsons - Wheat Malt | 3 kg (47.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Mash | Hallertau Blanc | 10 g | 30 min | 9.7 % |
| Boil | Hallertau Blanc | 10 g | 25 min | 9.7 % |
| Whirlpool | Hallertau Blanc | 30 g | 20 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 50 g | Mash | 80 min |

Notes

- Przerwa ferulikowa 44* tylko dla słodu pszenicznego, podgrzano do 63* i dodano resztę słodu.
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