

WEISSBIER

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **7.2**
- 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 **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt | 3 kg (52.6%) | 83 % | 5 |
| Grain | Barke® Munich Malt Weyermann® | 2 kg (35.1%) | 82 % | 14 |
| Grain | Carahell | 0.3 kg (5.3%) | 77 % | 26 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.5%) | 81 % | 53 |
| Grain | Weyermann - Carawheat | 0.2 kg (3.5%) | 77 % | 110 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Hersbrucker spat | 30 g | 60 min | 5.1 % |
| Aroma (end of boil) | Hersbrucker spat | 20 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|--------|-------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 50 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|---------|---------|--------|
| Fining | Whirlfloc | 0.125 g | Boil | 10 min |

Notes

- Decoction (single-decoction mashing): Mash in at 62°C and rest for 30 min, heat up to 68°C and rest for 15 min, heat up to 72°C and rest for 15 min, draw partial mash (8,5l) and boil for 5 min, return the boiling part and mash out at 78°C.
Dec 17, 2024, 5:02 PM