

# Weizen 2022

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **3**
- 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 **70 min**
- Evaporation rate **8 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (43%)    | 81 %  | 4   |
| Grain | Pszeniczny | 2.65 kg (57%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 17 g   | 60 min | 7.9 %      |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- Korekta wody: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=B1W0H9X> lub record: B1W0H9X

Warzenie: 24.07.  
Zacier 5,8 ph  
Wody wysłodkowe koniec 6,15

Ekstrakt przed: 10.1 BLG

Ekstrakt brzożki nastawnej - 11 BLG , 25 litrów

Zadanie drożdży: 25.08

Fermentacja: WLP 41 - starter 1 litrowy

Temp fermentacji: 18-19, potem 21-22

09.08.2022 - 2.5 / 2.6 BLG

PIWO A: 10 litrów - butelkowanie z 74 g cukru 09.08.2022 (2,5 / 2,6 BLG)

PIWO B: 1300 gram porzeczki czerwonej do 15 litrów piwa 09.08.2022

23.08.2022 - Odfementowanie do 2,5 BLG

PIWO B: Butelkowanie 114 g cukru w 400 ml wody (temp. 21)

wyszło ok 14 litrów piwa.

*Jul 24, 2022, 1:45 PM*