

Weizen

- Gravity **11.2 BLG**
- ABV ---
- IBU **10**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.5 kg (50%)	85 %	4
Grain	Pilzniejszy	2 kg (40%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition HB otwarta	30 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa BW11	Wheat	Dry	11 g	Gozdawa

Notes

- Wyladzać zlewajac do fermentora, odkrecic bazookę, zdjac pompe i wlac calosc. Zagotowac 30 minut (bo po co dluzej?). Wylac z gara wszystko, razem z syfem i na to dac drozdze.

Starter zrobic 1,7l z czego 400ml odlac do sloika jak drozdze wstaną.
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