

Weizen, po prostu Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | słód pszeniczny | 3.5 kg (70%) | 80 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC | 1.5 kg (30%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Notes

- Smaczne, mocno nagazowane, po dłuższym czasie zaczyna uciekać z butelki przy otwieraniu.

Druga warka - lekko zmodyfikowany przepis, dobrze przefiltrowane, 7 dni w 16-17 stopniach, potem 2 dni w 22 na dofermentowanie. BLG zeszło do 2, butelkowane w temperaturze 22 stopnie, dodane 160g cukru, co daje nagazowanie 2,8, co daje 4g na butelkę.

Jun 28, 2017, 12:51 PM