

Weizen/weissbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (60%)	83 %	5
Grain	Weyermann - Pilsner Malt	1 kg (20%)	81 %	3
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	70 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 41	Wheat	Liquid	900 ml	FM

Notes

- ZAKWASZANIE dopiero po zakończeniu przerwy ferulikowej!
pH zacieru ~5,7

(~ 17-18C)
start od 15 potem 17-20?
start 22->18?
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