

Wheat XMas - Świąteczne Pszeniczne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (59.5%)	85 %	4
Grain	Pilzneński	1.5 kg (35.7%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Spice	Przyprawa do grzańca	23 g	Boil	10 min
Spice	Kardamon	1 g	Boil	10 min
Spice	Kolendra ziarno	1 g	Boil	10 min
Spice	Cynamon laska	2 g	Boil	10 min

Notes

- + 23g Ekologiczna przyprawa do grzańca z „Dary Natury” - goździki, cynamon, imbir, pigwowiec, kardamon, gałka muskatołowa.
+ 6 ziaren kardamonu
+ 1g ziaren kolendry
+ 2g laski cynamonu (1/4 laski cynamonu)
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