Weizen 2022

- 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 wyslodkowe koniec 6,15

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Ekstrakt przed: 10.1 BLG

Ekstrakt brzeczki 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 - Odfermentowanie 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

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