

145 GWBW

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **36 C**, Time **10 min**
- Temp **50 C**, Time **45 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **38.7C**
- Add grains
- Keep mash **10 min** at **36C**
- Keep mash **45 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Wheat Malt, White | 2.5 kg (47.2%) | 85 % | 5 |
| Grain | Briess - 6 Row Brewers Malt | 1.8 kg (34%) | 78 % | 4 |
| Grain | Briess - Munich Malt 10L | 0.5 kg (9.4%) | 77 % | 20 |
| Adjunct | luski ryzu | 0.5 kg (9.4%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Tettnang | 14 g | 60 min | 4 % |
| Boil | Tettnang | 28 g | 30 min | 4 % |
| Aroma (end of boil) | Tettnang | 14 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 10 ml | White Labs |

Notes

- Temperatura fermentacji do 20 stopni
dekocja
przy temp 50 odbieramy 1/3, gotujemy i dodajemy do otrzymania 67
przy 67 odbieramy polowe i gotujemy dodajemy do uzyskania 76
Apr 28, 2018, 3:15 AM