

#29 Wowa's Death Weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **10.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (82.9%)	80 %	36
Grain	Viking Pale Ale malt	0.3 kg (7.3%)	80 %	5
Grain	Carahell	0.4 kg (9.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	3.7 %
Boil	Saaz (Czech Republic)	20 g	30 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	9 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao (skórka suszona)	10 g	Boil	5 min

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
Mar 7, 2022, 4:11 PM