

# American Hefeweizen 07.06.2018

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **6.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.39 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **44 C**, Time **40 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2 kg (33.9%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny         | 3 kg (50.8%)  | 81 %  | 16  |
| Grain | Płatki owsiane              | 0.3 kg (5.1%) | 85 %  | 3   |
| Grain | Carahell                    | 0.3 kg (5.1%) | 77 %  | 26  |
| Grain | Strzegom Pilzneński zakwasz | 0.3 kg (5.1%) | 77 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Amarillo               | 30 g   | 60 min | 7.1 %      |
| Boil                | Columbus/Tomahawk/Zeus | 3 g    | 60 min | 12.5 %     |
| Boil                | Hersbrucker            | 15 g   | 60 min | 3 %        |
| Boil                | Columbus/Tomahawk/Zeus | 5 g    | 33 min | 12.5 %     |
| Boil                | Hersbrucker            | 10 g   | 15 min | 3 %        |
| Aroma (end of boil) | Hersbrucker            | 5 g    | 0 min  | 3 %        |

|                     |            |        |       |       |
|---------------------|------------|--------|-------|-------|
| Aroma (end of boil) | Willamette | 10.5 g | 0 min | 4.5 % |
|---------------------|------------|--------|-------|-------|

## Yeasts

| Name        | Type  | Form   | Amount | Laboratory |
|-------------|-------|--------|--------|------------|
| Wyeast 3638 | Wheat | Liquid | 125 ml | ---        |

## Notes

- 10 litrów wody - sama pszenica, wysładzanie 3/4/4/3  
dolanie bardzo ciepłej 10 litrów i reszta sładów - przerwa białkowa  
dekokt  
dekokt  
78 - Mash Out

7.06.2018

Rozlew: 14.06.2018 4,5g cukru na 0,5 piwa

Następnym razem zmienić drożdże na Fm-y lub WLP300 poza tym wszystko świetnie.  
*Jun 2, 2018, 4:03 PM*