

Dark Hemp Seed Wheater

- Gravity **12.6 BLG**
- ABV ---
- IBU **12**
- SRM **6.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **46 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **69 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **15 min** at **52C**
- Keep mash **25 min** at **69C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	BESTMALZ - Best Wheat Malt Dark	3 kg (54.5%)	82 %	18
Grain	Rice, Flaked	0.4 kg (7.3%)	70 %	2
Grain	hemp seed	0.1 kg (1.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew

Extras

Type	Name	Amount	Use for	Time
Spice	hemp seed	150 g	Boil	15 min

Notes

- Warzone 08.04. Gęstość początkowa 13. Drożdże ruszyły po 8 h. Butelkowane 19.04. BLG końcowe 4. Bez przelewania na cichą. Warka nr 10.
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