

Hafe weizen na 24 l z przerwą ferulikową i dekoktem

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (46.2%) | 80 % | 4 |
| Grain | Pszeniczny | 2.5 kg (38.5%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.5 kg (7.7%) | 80 % | 39 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 15 g | 60 min | 5 % |
| Boil | Saaz (Czech Republic) | 40 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 250 ml | Fermentum Mobile |

Notes

- Dekokt 1 - 1/3 zacieru odebrana z ferulikowej

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Dekokt 2 - zacier odebrany z maltozowej
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