

Hefe-Weizen (Cat in the Wheat)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **45 C**, Time **100 min**
- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **100 min** at **45C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3 kg (40.5%) | 80.5 % | 2 |
| Grain | Pszeniczny | 3.5 kg (47.3%) | 85 % | 4 |
| Grain | Briess - Carapils Malt | 0.5 kg (6.8%) | 74 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (5.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 20 g | 80 min | 3.4 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 25 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|---------|------------|
| Safbrew WB-06 | Wheat | Slant | 1000 ml | Safbrew |

Notes

- PRZEPIS ORYGINALNY:

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

Hefe-Weizen (Cat in the wheat) Krzysztof Juszcak (josefik)

Informacje o recepturze

Zacieranie: Infuzyjne

Fermentacja: Górna

Zawartość ekstraktu (Blg): 13,4

Brzeczka nastawna w litrach: 94

Receptura na piwo pszeniczne ulegająca drobnym modyfikacjom "Cat in the wheat" III miejsce KDP 2012 w

Żywcu

Surowce

Słody

słód pilzneński 7kg

słód pszeniczny 8kg

carapils 1kg

karamel 1kg

Chmiele

spalt select - 30g - 80 min.

east kent - 60g - 25 min.

Drożdże

Drożdże Fermentis Safbrew WB-06 11,5 g

Zacieranie

- 45°C ~ 46°C - 100 min

- 69°C ~ 70°C - 30 min

- 72°C - 30 min

- 78°C - wygrzew

Czas gotowania

90 minut

Chmienie

spalt select - 30g - 80 min.

east kent - 60g - 25 min.

Fermentacja

burzliwa ok14 dni - blg końcowe 2,5 °, start fermentacji 14-15°C, temperatura fermentacji ok 23°C-25°C

Apr 23, 2017, 12:11 PM