

Hefeweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (44.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (55.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Fermentis WB-06 | Wheat | Dry | 11 g | Fermentis |

temp. fermentacji zacząć od 17C. Po burzliwej (3 dni) powoli podnieść do 18C (na 3 dni, zmiana 1C/24h co najmniej). Gdy ucichnie można nawet 20C. (na 5 dni, zmiana nie więcej niż 1C/24h)

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 500 g | Mash | 75 min |

Notes

- Drożdże 500 000/ml/plato.

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

Nagazowanie do 3,5.
Chlorek wapnia dodajemy po przerwie ferulikowej.
Zastanów się czy nie zwiększyć BLG do 13 poprzez dodanie któregoś siodu.
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