

Hefewizzair

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM ---
- 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 **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny jasny Viking Malt | 2.5 kg (54.9%) | 80 % | --- |
| Grain | Słód bursztynowy Viking Malt | 0.4 kg (8.8%) | 80 % | --- |
| Grain | Słód pale ale Viking Malt | 1.5 kg (33%) | 80 % | --- |
| Grain | Słód zakwaszający Weyermann® | 0.15 kg (3.3%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Sybilla | 25 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |

Notes

- Po przerwie ferulowej zrobić korektę pH do 5,4

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- Drożdże zadać do temperatury 12 stopni i podnieść do temperatury fermentacji 18 stopni

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