

karpszen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.9**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.6 kg (90.2%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (9.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	40 g	60 min	4 %
Mash	Lublin (Lubelski)	60 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Lager	Slant	200 ml	---

Notes

- franekca.pl.tl
Aug 12, 2017, 11:14 AM