

Orange American Hefeweizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **10 C**, Time **44 min**
- Temp **45 C**, Time **64 min**
- Temp **15 C**, Time **72 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **8.6C**
- Add grains
- Keep mash **44 min** at **10C**
- Keep mash **72 min** at **15C**
- Keep mash **64 min** at **45C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Wheat Blanc	2.8 kg (52.7%)	85 %	5
Grain	BestMalz - Pilsen Malt	2.4 kg (45.2%)	80.5 %	2
Grain	Weyermann - Melanoiden Malt	0.11 kg (2.1%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	12 g	60 min	9 %
Aroma (end of boil)	Amarillo	20 g	1 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao - Skórka gorzkiej pomarańczy	20 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy świeża, z 2 pomarańczy	17 g	Boil	5 min

Notes

- Gęstwa 13 dniowa
Zakwaszane kwasem mlekowym do 5.4 po przerwie ferulikowej
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