

Wa-Grapefruit

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **5.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.35 kg (55.7%)	85 %	4
Grain	Pilznieński	1.75 kg (41.5%)	81 %	4
Grain	Strzegom Karmel 300	0.12 kg (2.8%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Aroma (end of boil)	Cascade	15 g	15 min	6 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Ksylitol	300 g	Boil	10 min

Flavor	Koncentrat grejpfrutowy	2000 g	Primary	10 day(s)
Other	Woda	2000 g	Primary	10 day(s)

Notes

- Aby nadać piwu kwaskowego posmaku, między wyładzaniem a gotowaniem można dodać bakterie kwasu mlekowego. W tym celu, brzeczkę należy wystudzić do 35 st., dodać bakterie, zaizolować i odstawić. Po 24h piwo powinno być bardzo kwaskowate
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