

Weißbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **6.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **50.8 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **36.3 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **47.8 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6.5 kg (44.8%)	85 %	4
Grain	Strzegom Monachijski typ I	5 kg (34.5%)	79 %	16
Grain	Pilzneński	2.5 kg (17.2%)	81 %	4
Grain	Karmelowy Czerwony	0.5 kg (3.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %
Boil	Enigma (AUS)	50 g	5 min	18.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	30 g	Mangrove Jack's

Notes

- Brzeczka 28.06
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