

WEIZEN III

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **67.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **63 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **49 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **67.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (42.9%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 7 kg (50%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 1 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 80 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 60 ml | Fermentum Mobile |

Drożdże rozmnożone na starterze 2 L, 10 BLG, kręczone na mieszadle ok. 36 h

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 500 g | Mash | 10 min |

Notes

- Zadanie drożdży w temperaturze 15 C (szok temp.)
Fermentacja ok. 14 dni: start 17 C (24 h), 18 C, (48 h), 21 C (72 h), 23 C do zatrzymania fermentacji.
Refermentacja 7-14 dni w butelkach. Roztwór 375 g glukozy w 2 L wody.
Opcjonalnie 10 g witaminy C dodać do ostudzonego syropu glukozowego przed butelkowaniem.
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