

Weizen Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **33.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (46.8%)	80 %	5
Grain	Strzegom Pszeniczny	1.3 kg (27.7%)	81 %	6
Grain	Carafa II	0.3 kg (6.4%)	70 %	812
Grain	Jęczmień palony	0.4 kg (8.5%)	55 %	985
Grain	Płatki pszeniczne	0.5 kg (10.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	15 g	60 min	10.5 %
Boil	English Golding	7 g	10 min	4.8 %
Boil	Target	10 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Wheat	Dry	11.5 g	fermentis

Notes

- ciemne słody dodać na ostatnie 10/15 minut zacierania
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