

#84 Weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **71.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **140 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **140 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (48.3%)	81 %	3
Grain	Pilzneński	3 kg (51.7%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	30 min	6 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

Notes

- Warzenie 06.03.2021 - 23,5l 12,5 brix

Normalny pitch 20l - 1000ml
Underpitch - 20l - 200ml

13l - standardowy pitch + 50g citra
4,5l - underpitch
4,5l - standard pitch + 4g/l herbaty dodane (01.04)

Fermentacja:
Drożdże zadane 07.03 w temperaturze 12 stopni, sterownik 12

09.03.2021 - pierwsze oznaki fermentacji, piwo 12,5; sterownik 13
10.03.2021 - piwo 13,7 (godz. 10:10), piwo 13,5 (godz. 23:00) sterownik 13,2
11.03.2021 - piwo 13,3 sterownik 14,4 godz 22 14,4
12.03.2021 - piwo 15,3 sterownik 16
13.03.2021 - piwo 15,8 sterownik 16,5
14.03.2021 - piwo 16,4 sterownik 17,5
15.03.2021 - piwo 17,3 sterownik 18,5
16.03.2021 - piwo 18 sterownik 19
17.03.2021 - piwo 19,1 sterownik 19,5
18.03.2021 - piwo 19,6 sterownik 20
19.03.2021 - piwo 19,9 sterownik 20
20.03.2021 - piwo 20,1 sterownik 20
21.03.2021 - piwo 20.3 sterownik off, lodówka otwarta
Mar 6, 2021, 5:34 PM