

cHcE(F)sz WiEŻ

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **44 C**, Time **120 min**
- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (41.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (51.8%) | 85 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (4.1%) | 75 % | 3 |
| Grain | Otręby pszeniczne | 0.125 kg (2.6%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau mittelfruh | 25 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |

Notes

- Pierwsza przerwa bliżej 40 stopni celcjusza.
Na początku zacierać jedynie sód pszeniczny oraz otręby.

Pozostałe srody dodać po osiągnięciu temperatury na poziomie 63 stopni celcjusza.
Dla ułatwienia filtracji dodać 0,1-0,25 łuski ryżowej sterylizowanej (2-5%)
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