

Low alc Hefeweizen

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **73C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (30.3%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (60.6%) | 82 % | 5 |
| Grain | Biscuit Malt | 0.2 kg (6.1%) | 79 % | 45 |
| Grain | Briess - 2 Row Carapils Malt | 0.1 kg (3%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 30 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 10 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | Sól | 0.1 g | Mash | --- |

Notes

- Woda Saguaro
sól 0.1/g
kwas mlekowy
pojedyncza dekokcja z 44 do 72
Apr 20, 2024, 11:26 AM