

# Na-na uluřin an lugal ene ra

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **7**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8.3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **5.8 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **45.5 C**, Time **10 min**
- Temp **51.5 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **49.1C**
- Add grains
- Keep mash **10 min** at **45.5C**
- Keep mash **15 min** at **51.5C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny jasny 3-5 EBC Weyermann®	3 kg (60%)	85 %	4
Grain	Słód pilznieński 3-5 EBC Weyermann®	2 kg (40%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cashmere (USA) - granulát (7,7 - 9,1% alfa kwasów)	180 g	1 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew™ WB-06	Wheat	Dry	11.5 g	Fermentis

## Notes

- Szybkość podgrzewania pomiędzy przerwami w zacieraniu to nieco ponad 1st.C/1min.

Chłodzone pod prysznicem.

Burzliwa 8 dni.

Przepis mówił:

Zacieranie

- 45°C - 10 min

- 50°C - 15 min

- 63°C - 30 min

- 73°C - 40 min

Czas gotowania

80 minut

[https://www.wiki.piwo.org/Hefe-Weizen,\\_S%C5%82awomir\\_Franaszek\\_\(Franekkkk\)](https://www.wiki.piwo.org/Hefe-Weizen,_S%C5%82awomir_Franaszek_(Franekkkk))

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