

# Piterwaizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **26.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **40 C**, Time **20 min**
- Temp **63 C**, Time **35 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **35 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pszeniczny                     | 2 kg (46.5%)   | 85 %  | 4    |
| Grain | Pilzneński                     | 1 kg (23.3%)   | 81 %  | 4    |
| Grain | Karmelowy Jasny<br>30EBC       | 0.5 kg (11.6%) | 75 %  | 30   |
| Grain | Strzegom Wiedeński             | 0.5 kg (11.6%) | 79 %  | 10   |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.3 kg (7%)    | 68 %  | 1200 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 30 min | 4.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 9.21 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 10 min |

### Notes

- Temperatura wody 47°C dodać słody, powinna obniżyć się do 44°C.  
*Jul 21, 2022, 12:55 PM*