

# weissbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 1 kg (20.4%)   | 81 %  | 4   |
| Grain | Pszeniczny         | 3 kg (61.2%)   | 85 %  | 5   |
| Grain | Carahell           | 0.4 kg (8.2%)  | 77 %  | 26  |
| Grain | Strzegom Wiedeński | 0.5 kg (10.2%) | 79 %  | 10  |

## Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Mandarina Bavaria | 13 g   | 60 min | 9.8 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| b-49 | Wheat | Dry  | 10 g   | buldog     |

## Notes

- 44 stopnie tylko pszeniczny, pomiar ph jak ok do pomijamy slod zakwaszajacy 62 pozostałe. chmiel dodac w temp 70 stopni 20 gram

drozdze uwodnione 25 stopni do brzezki 16 -18 stopni  
*May 6, 2018, 12:05 AM*