

wheat sour session braggot

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **11.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, Red	2 kg (33.3%)	81 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	3 kg (50%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	50 g	5 min	12 %
Boil	Motueka	50 g	5 min	7 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Motueka	50 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	200 ml	Fermentum Mobile
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Notes

- uzyskaną ze słodu i płatków brzeckę zaszczepiam bakteriami kwasu mlekowego na 48 godzin
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