

Weizen na sucharach

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	50 min	4 %
Boil	Saaz (Czech Republic)	20 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand munich classic	Wheat	Dry	11 g	lallemand

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Pożywka Vitamon Combi	5 g	Boil	10 min
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Notes

- Woda do zacierania bez modyfikacji

Filtracja z ok 1,5 l łuski gryczanej (płukana 3x)

Wysładzanie:

1. 9 l h₂O + 1 ml kwasu mlekowego 80%

2. 9 l h₂O + 1 ml kwasu mlekowego 80%

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