

145 GWBW

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **36 C**, Time **10 min**
- Temp **50 C**, Time **45 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **38.7C**
- Add grains
- Keep mash **10 min** at **36C**
- Keep mash **45 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2.5 kg (47.2%)	85 %	5
Grain	Briess - 6 Row Brewers Malt	1.8 kg (34%)	78 %	4
Grain	Briess - Munich Malt 10L	0.5 kg (9.4%)	77 %	20
Adjunct	luski ryzu	0.5 kg (9.4%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	14 g	60 min	4 %
Boil	Tettnang	28 g	30 min	4 %
Aroma (end of boil)	Tettnang	14 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	10 ml	White Labs

Notes

- Temperatura fermentacji do 20 stopni
dekocja
przy temp 50 odbieramy 1/3, gotujemy i dodajemy do otrzymania 67
przy 67 odbieramy polowe i gotujemy dodajemy do uzyskania 76
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