

## #33 WiksaWeizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **5.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.5 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

### Fermentables

| Type                  | Name                       | Amount         | Yield | EBC |
|-----------------------|----------------------------|----------------|-------|-----|
| Grain                 | Pszeniczny                 | 2 kg (56.2%)   | 85 %  | 3   |
| Grain                 | Strzegom Pilzneński        | 0.8 kg (22.5%) | 80 %  | 4   |
| Grain                 | Carahell                   | 0.2 kg (5.6%)  | 77 %  | 26  |
| Grain                 | BESTMALZ - Best Melanoidin | 0.15 kg (4.2%) | 75 %  | 71  |
| Grain                 | zakwaszający               | 0.05 kg (1.4%) | 75 %  | 2   |
| Grain                 | Łuska orkiszowa            | 0.1 kg (2.8%)  | 1 %   | 1   |
| Liquid Extract        | Bruntal Pale Ale           | 0.26 kg (7.3%) | 80 %  | 35  |
| refermentacja (220 g) |                            |                |       |     |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 5 g    | 60 min | 11 %       |
| Boil    | Citra | 5 g    | 5 min  | 12 %       |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 75 ml  | Fermentum Mobile |

### Extras

| Type        | Name          | Amount | Use for | Time   |
|-------------|---------------|--------|---------|--------|
| Water Agent | kwask mlekowy | 2 g    | Mash    | 20 min |

### Notes

- Do pierwszego etapu zacierania użyć tylko słoju pszenicznego.  
*Feb 6, 2019, 10:05 PM*