

#54 #60 Hefe-Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (50%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	10 %
Boil	lunga	27 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

Notes

- Zaczynamy fermentację nisko - wywołujemy szok temperaturowy = produkują banany.

Zadanie drożdży 12
Fermentacja od 18 do 21

Łuska ryżowa do filtracji
Mar 31, 2021, 9:11 AM

- #60
2kg pils 2kg pszenica 0,5kg pł pszen 0,5kg pł ows

fermetnacja - start 17 (24h), 18 (48h), 21 (72h), 23 (do końca)
Apr 29, 2022, 10:41 AM