

## #92 Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **7 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **11.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Pilzneński	1.2 kg (54.5%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	80 g	0 min	11 %
Boil	Nelson Sauvín	20 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	800 ml	Fermentum Mobile

### Notes

- 20.11 warzone.  
5% alk, 82% att,  
rozlew 8.12, zaleganie, mocne fenole, estrów minimum bądź wcale,

Dzień 1 - 13C  
Dzień 2 - 14C  
Dzień 3 - 15C  
Dzień 4 - 16.5C  
Dzień 5 - 17C  
Dzień 6 - 18

Dzień 7 - 19  
Dzień 8 - 19,5  
Dzień 9 - 20  
Dzień 10 - 21  
Pokój - 21-22  
Dużo siarki na ten moment, później uleciała.  
*Dec 9, 2021, 5:23 PM*