

American Hefeweizen 07.06.2018

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **6.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.39 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **44 C**, Time **40 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.9%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (50.8%)	81 %	16
Grain	Płatki owsiane	0.3 kg (5.1%)	85 %	3
Grain	Carahell	0.3 kg (5.1%)	77 %	26
Grain	Strzegom Pilzneński zakwasz	0.3 kg (5.1%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	7.1 %
Boil	Columbus/Tomahawk/Zeus	3 g	60 min	12.5 %
Boil	Hersbrucker	15 g	60 min	3 %
Boil	Columbus/Tomahawk/Zeus	5 g	33 min	12.5 %
Boil	Hersbrucker	10 g	15 min	3 %
Aroma (end of boil)	Hersbrucker	5 g	0 min	3 %

Aroma (end of boil)	Willamette	10.5 g	0 min	4.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3638	Wheat	Liquid	125 ml	---

Notes

- 10 litrów wody - sama pszenica, wysładzanie 3/4/4/3
dolanie bardzo ciepłej 10 litrów i reszta sładów - przerwa białkowa
dekokt
dekokt
78 - Mash Out

7.06.2018

Rozlew: 14.06.2018 4,5g cukru na 0,5 piwa

Następnym razem zmienić drożdże na Fm-y lub WLP300 poza tym wszystko świetnie.
Jun 2, 2018, 4:03 PM