

Chujowy pszeniczny KWACH

- Gravity **12.4 BLG**
- ABV ---
- IBU **27**
- SRM **4.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Acidulated Malt | 0.4 kg (8.2%) | 80 % | 6 |
| Grain | Maris Otter Crisp | 1 kg (20.4%) | 83 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (10.2%) | 78 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (61.2%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|----------|------------|
| Boil | Comet | 30 g | 60 min | 8.3 % |
| Dry Hop | Hallertau mittelfruh | 50 g | 7 day(s) | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | kwiaty lawendy | 10 g | Boil | 15 min |

| | | | | |
|--------|----------------|------|------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |
| Spice | curacao | 20 g | Boil | 15 min |

Notes

- Zależało mi na kwaskowatym charakterze i drobnym nawiązaniu do szampana więc drożdże belgijskie. Piwo szwabskie więc chmiele szwabskie. Kilka pierdół w dodatkach. Słód zakwaszający, bo tak:
Mar 21, 2016, 10:22 PM