

# grapefruit weizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **38.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **35.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny       | 5 kg (41.7%) | 81 %  | 6   |
| Grain | Strzegom Pale Ale         | 5 kg (41.7%) | 79 %  | 6   |
| Grain | Płatki ryżowe             | 1 kg (8.3%)  | 60 %  | 2.5 |
| Sugar | sok grapefruit nfc<br>10l | 1 kg (8.3%)  | 100 % | 8   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 15 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Cascade | 15 g   | 10 min | 6 %        |
| Aroma (end of boil) | Zula    | 10 g   | 10 min | 8.3 %      |
| Aroma (end of boil) | Cascade | 10 g   | 0 min  | 6 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 30 g   | Fermentis  |

## Notes

- drożdże 45 pln  
chmiele 3,60 pln  
słody 60 pln  
płatki ryżowe 13 pln  
kapsle 25 pln  
sok 100pln

kwas fosforowy do zbicia ph  
*Nov 29, 2024, 11:08 AM*