

hefe-weizen test #1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 3.6 kg (53.7%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (29.9%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.6 kg (9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|-------|
| Other | łuska ryżowa | 500 g | Mash | 0 min |

Notes

- przerwa 44stc tylko ze sładem pszenicznym, łuskę sparzyć wrzątkiem dodać na koniec zacierania, płatki owsiane gotować 30 min. w osobnym garnku dodać na 72stc
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