

Hefeweizen Porzeczkowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **31.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **32.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

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

Mash step by step

- Heat up **23.4 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**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **37.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	3 kg (38.5%)	80 %	5
Grain	Soufflet Pszeniczny	4 kg (51.3%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (3.8%)	78 %	4
Grain	Oat, Raw	0.5 kg (6.4%)	60.9 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	60 min	7.4 %
Boil	Crystal	20 g	20 min	2.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Porzeczki	1000 g	Secondary	6 day(s)

Notes

- Dolano 1.5l wody bo wyszło za mocne
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