

weissbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (20.4%)	81 %	4
Grain	Pszeniczny	3 kg (61.2%)	85 %	5
Grain	Carahell	0.4 kg (8.2%)	77 %	26
Grain	Strzegom Wiedeński	0.5 kg (10.2%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mandarina Bavaria	13 g	60 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
b-49	Wheat	Dry	10 g	buldog

Notes

- 44 stopnie tylko pszeniczny, pomiar ph jak ok do pomijamy slod zakwaszajacy 62 pozostałe. chmiel dodac w temp 70 stopni 20 gram

drozdze uwodnione 25 stopni do brzezki 16 -18 stopni
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